

# NICOLA'S

# \$56 | Dinner

Nicola's Bread Service Selection of House Made Breads baked fresh daily for two \$16 Vermont cultured Butter / Extra Virgin Olive Oil available upon request

## FIRST COURSE

Choose one-

#### Yellowfin Tuna Tartare

Genovese Basil Aioli, Local Radishes, Taggiasche Olives

#### Hudson Valley Foie gras

Fig Gastrique and Toasted Brioche

## SECOND COURSE

# Spaghetti "Alla Chitarra" Braised Lamb Ragout with Shaved Brussel Sprouts and Calabrian Chiles

#### Risotto alla zucca

Butternut Squash, Crema Di Parmigiano Reggiano and 100 Year Old Balsamic

### THIRD COURSE

Choose one-

#### Grouper

Grouper with Tuscan "Cacciucco" Sauce, Charred Leeks, Basil Oil and Italian Parsley Pane Fritto

#### Prime NY Strip Steak

Peperonata "Agrodolce", Arugula Salsa Verde, Nicolas Chianti Classico Jus Shallot Rings

## DRINK SPECIAL

#### West of Florence \$16

Maker's Mark, Galliano, Antica Sweet Vermouth, Peychaud's, Lemon Oil



DINE OUT. WIN PRIZES. DOWNLOAD THE OFFICIAL APP AT WWW.GCRWEEK.COM



SPONSORED BY:

BENEFITTING:



