Osteria

SIERRA

Celebrate the season with our New Year's Eve menu, crafted just for the holiday.
$125++ prix fixe per person or à la carte.

Antipasti

Warm Seafood Insalata (GF) 26

Charred Octopus, Butter-Poached Shrimp, Calamari alla Plancha, Confit Sunchokes, Preserved Lemon, Castelvetrano Olive, Parsley

Primi

Wild Mushroom & Crescenza Agnolotti (VEG) 34

Hand-pinched Agnolotti filled with Wild Forest Mushrooms and Crescenza Cheese, Pickled Beech Mushrooms, Brown Butter, Mushroom Jus, Parmigiano Reggiano, Chives

Secondi

Grilled Bison Tenderloin Tagliata (GF) 58

7oz Sliced Bison Tenderloin, Parsnip Purée, Charred Cippolini Onion, Quince Mostarda, Barolo Reduction, Crisp Salsify

Dolce

Winter Fruits Meringue Torta (GF) 15

Crispy Meringue Shell Filled with Fuyu Persimmon Sorbet, Roasted Heirloom Apples, Yuzu Caramel

***(N)** - Contains Nuts **(VEG)** - Vegetarian **(GF)** - Gluten-Free*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies. A $5 charge will be added to all split food items. Automatic 20% gratuity will be added to parties of 6 or more.*