Osteria

SIERRA

Celebrate the season with our Christmas menu, crafted just for the holiday.
$150++ prix fixe per person or à la carte.

Antipasti

Foie Gras* (N) 25
Seared Foie Gras, Fig Mostarda, Caramelized Hazelnut Crumble, Brioche col Tuppo

Insalata

Charred Treviso Radicchio (VEG, N) 19
Blood Orange, Parmigiano Reggiano, Candied Marcona Almonds, Pomegranate, Blood Orange-Balsamic Vinaigrette

Primi

Chestnut Gnocchi & Braised Oxtail* (N) 38
Hand-rolled Chestnut Gnocchi, Red Wine-Braised Oxtail, Chestnut Parmigiano Fonduta, Crispy Sage, Parmigiano Reggiano

Secondi

Tahoe Cioppino* 68
Cold Water Lobster Tail, Diver Scallop, Crab, Prawns, Mussels, Saffron Fennel, Calabrian Tomato Broth, Fregola Sarda, Herb Oil, Grilled Ciabatta

Dolce

Buckwheat Cake with Mascarpone & Cranberries (N) 15
Trentino-style Buckwheat Cake, Quenelle of Mascarpone Cream, Red Currant Compote, Toasted Hazelnuts

***(N)** - Contains Nuts **(VEG)** - Vegetarian*

**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 applies to parties of 6 or more.*