



MORINI

New Year's Eve Specials

Antipasti

CRUDO DI TONNO 22

tuna, caviar, pistachio pesto

Entrées

HALIBUT

root vegetable confit, salmoriglio

TAGLIATA 62

18 oz. ribeye, porcini butter, herb roasted potatoes

Dolce

BUDINO DI PANE 13

gingerbread brioche, dulce de leche, vanilla gelato

Featured Sparkling Wines

BILLECART-SALMON CHAMPAGNE

CHARLES LE BEL INSPIRATION 1818

champagne, france

21 by the glass | **90** by the bottle

CANTINA DELLA VOLTA

LAMBRUSCO ROSATO MODENA

emilia-romagna, italia

18 by the glass | **75** by the bottle

Cocktail Special

KIR DUCALE 17

giffard fraises des bois, bisol 'jeio' prosecco
champagne-infused strawberry

EXECUTIVE CHEF Bill Dorrler **CHEF DI CUCINA** Kris Jimenez

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*