



Happy New Years...

first course (choice of)

***oysters** (4) on the half shell, chile-cilantro mignonette

*hand line caught **ahi tuna** tartare, asian pear, shiso, sesame, soy, fresh wasabi, sticky rice cakes

avocado bruschetta, villa manodori balsamico, chorizo leon, maldon sea salt

bruce's potato pillows, california sturgeon caviar, crème fraiche, chive 15 supplement

second course (choice of)

red kuri squash **soup**, sage, toasted pumpkin seed oil

little gems, smoked pt. reyes bleu cheese buttermilk dressing, bacon, fried shallots, chives

mixed chicories, persimmon, laura chenel goat cheese, candied walnuts, manodori balsamico

dungeness crab salad, winter citrus, endive, hearts of palm, avocado green goddess dressing 15 supplement

risotto

wild mushrooms, braised leeks, shaved perigord black truffle 15 half/30 full supplement

third course (choice of)

wild nettle **pappardelle**, local wild mushrooms, parmigiano-reggiano crema, chives

gnocchi, house made fennel sausage, erbette chard, roasted mushrooms, black truffle butter, grana padano

market fish, truffled celery root puree, grilled romanesco, crispy brussels sprouts, black olive & pine nut pesto

flannery beef **prime new york steak**, "tuscan style", star route arugula, shaved parmesan, fiordolio olive oil

half **maine lobster** thermidor, creamy coconut rice, baby bok choy, grilled lemon 22 supplement

dessert (choice of)

tcho **chocolate bombe**, vanilla crèmeux, hazelnut crunch, chocolate cookie

butterscotch **pot de crème**, salted chocolate ganache, chantilly cream, marcona almond tuille

today's seasonal **sorbets**, coconut macaroon

\$95 per person, does not include sales tax or gratuity

menu subject to change due to market availability

chefs- bruce hill, willi nordby, gesser de leon, dylan ghadiri, hector carrillo

picco is proud to support local, sustainable producers... rossotti ranch, mariquita farm, county line harvest, marin roots farm, sebastapol microgreens
brokaw avocado, star route farm, rojas family farms, brandt ranch beef, two x sea, casa de case, k & j orchard, wine forest mushrooms, redwood hill,
point reyes cheese, 4 star seafood, straus dairy, hog island oysters, formaggio de ferrante... thank you for helping us keep it local

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

especially if you have certain medical conditions