



# **STELLA ALPINA OSTERIA**

## **~HAPPY NEW YEAR'S EVE, WELCOME 2019~**

### **STARTING OFF WITH A BANG**

#### **GNOCCHI TARTUFATI**

PILLOWS OF POTATO GNOCCHI STUFFED WITH TRUFFLE  
BATHED IN A BROWN BUTTER AND SAGE SAUCE

### **INSALATA**

#### **POINT REYES BLUE CHEESE AND BEET SALAD**

BABY ARUGULA, CRANBERRIES, TOASTED PINE NUTS, TANGY LEMON VINAIGRETTE

### **SECONDI**

CHOICE OF:

#### **PISTACHIO CRUSTED HALIBUT**

SAFFRON RISOTTO CAKE, BABY SPINACH, SUNDRIED TOMATO BEURRE BLANC

#### **GRILLED FILET OF BEEF**

POTATO GRATIN, BRUSSEL SPROUTS  
NAPA CABERNET SAUCE

#### **OSSO BUCO MILANESE**

VEAL SHANK BRAISED WITH ROOT VEGETABLES  
SERVED OVER MASCARPONE POLENTA

#### **RAVIOLI AI FRUITTI DI MARE**

RAVIOLI STUFFED WITH CRAB AND PRAWNS  
CHERRY TOMATO, BUTTER & WHITE WINE SAUCE

### **RESOLUTIONS BEGIN AFTER THIS COURSE....**

#### **TRIPLE CHOCOLATE MOUSSE**

RASPBERRY COULIS

***\$95. PER PERSON***

20% GRATUITY AND CA SALES TAX ADDED