# La Vista



# Winter Forage

Frost's veil, Through snow-laden woods, Search, gather, discover, Nature's hidden, delicate feast, Nourish

### Chef's Menu

#### February 2025

55 per person Optional promotion on full bottles of wine. 50% off bottles up to 125 and 25% off bottles over 125.

# Antipasti (choice of)

Wild Mushroom Ravioli Housemade, brown butter truffle sauce

**Stuffed Artichoke** Oreganatta stuffing, tender baked **Prosciutto & Buratta**Fresh fig, prosciutto and buratta, balsamic glaze

Italian Hunter's Stew
Slow simmered beef and
seasonal vegetables, in a hearty
tomato based broth

New Zealand Mussels Fra Diavolo

# Secondo Piatti

Short Ribs
Polenta, red wine reduction

**Tuscan Chicken** Pan fried gnocchi

**Chilean Sea Bass**Pistachio, asparagus, champagne sauce

Bucatini Cacio e Pepe Prepared tableside in our imported Parmigiano Reggiano cheese wheel

#### Veal a la Chef Remy

Portobello mushrooms, sage, fresh burrata, sautéed in plum wine

Dolci (choice of)

Limoncello Cake
Citrus and vanilla

Molten Lava Cake Vanilla gelato

**Tiramisu** Creamy delicious

No substitutions please.

If you have any food allergies or special requests, please inform your server.