

PUBLIC & COMPANY

**Publico**  
STREET BISTRO & GARDEN

## NEW YEAR'S EVE PRE-FIX MENU

\$65 pp

+\$35 pp for wine pairings

Add on:

Butter poached Maine Lobster (4oz) +\$17

1st Course:

### RICOTTA GNUDI

maitake mushrooms, fresh white truffle, Vermont brown butter

### SHORT RIB RAGU

creamy polenta, heirloom baby carrots,  
braised cippolini, pecorino, coffee jus

### PULPO

merguez spice, beluga lentils, celery root salsa verde

2nd Course:

### ACORN SQUASH \* can be made vegan

farro, local beech mushroom, baby spinach, goat cheese, lemon oil

### PRIME NEW YORK SIRLOIN

truffle whipped potatoes, grilled asparagus, bearnaise

### SEARED HALIBUT

fingerling potato, Spanish chorizo,  
sweet yellow corn, bagna cauda

3rd Course:

### CHOCOLATE CAKE IN A GLASS

chocolate mousse, praline, ganache,  
chantilly

### APPLE TART

cinnamon ice cream, candied pecans,  
douche de leche