

New Year's Eve

(a la carte menu not available)

Capesante – melograno

Hokkaido scallop 'carpaccio', foie gras mousse
trout roe, pomegranate jelly

or

Fegato - mela

Pan-seared Rougie foie gras, red apple compote and raspberry
Valrhona dark chocolate

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Gamberi – caviale

Marinated & sous-vide New Zealand prawns 'terrines', Oscietra caviar

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Spaghetti al ragu' di vitello e tartufo

Homemade 'spaghetti alla chitarra' with braised veal shank 'ossobuco'
shaved Winter Black Truffle from Périgord, France

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Branzino – barbabietola

Roasted Italian Sea Bass fish, leek velouté, 'romanesco' broccoli
roasted beetroot

or

Manzo – castagne

150 days grain fed Black Angus Beef Tenderloin
glazed chestnuts, baby carrot, celeriac mash

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Degustazione di cioccolato

55% chocolate mousse, 36% caramel cream, 70% chocolate ganache
salted caramel sauce, toasted Piedmont hazelnuts

or

Il giardino d'inverno

The winter pavlova with chantilly cream, red berries

House made petit four

4 course 128++ wine pairing 80++

5 course 148++ wine pairing 100++