



MENU DI NATALE 2018

Five-Course Menu

\$149 Per Person

Select Two Antipasti

FUNGHI

mushrooms, foie gras ice cream, gooseberry

or

CAPESANTE

seared scallop, celery roots, Champagne sauce

or

TOPINAMBUR

sunchoke soup, Truffalina goat cheese, truffle

or

POLPO

grilled octopus, potato 'nduja, bell pepper, mussel & fennel crema

Primi

RAVIOLI 'DEL PLIN'

braised duck stuffed ravioli, foie gras sauce, stracciatella

or

FUSILLI

homemade fusilli pasta, cacio e pepe, lobster, rapini

or

RISOTTO

carnaroli rice, brown butter, sage, parmigiano reggiano foam



Secondi

FILETTO

pan seared filet mignon, beets, blueberry, lardo

or

TACCHINO

Live Carving Station

roast turkey, spinach chestnut & apple stuffing, roasted potato, brussel sprouts, carrots, turkey gravy, cranberry sauce

or

SPIGOLA CILENA

oven baked toothfish, roasted chestnut purée, brussel sprout, walnut crema, pickled pears

or

MELANZANA

roasted eggplant, parmigiano reggiano, ricotta, roasted market vegetables

Dolce

SEMIFREDDO

dark chocolate semifreddo, gianduja, white chocolate parfait, chocolate sponge

or

BABA NAPOLITANO

limoncello, baba sponge, ricotta mousse, pistachio, citrus emulsion

or

XMAS TIRAMISU

mascarpone mousse, sponge coffee, winter berries compote