



Festive Dinner

A S S A G G I

SPICED WALNUT & RICOTTA CROSTINI
Marinated radicchio, rosemary, & honey

Prosecco Treviso Extra Dry, La Pieve Pergolo NV

A N T I P A S T I

ENDIVE & PERSIMMON SALAD

Gorgonzola dolce, pomegranate, toasted pistachios, & sherry vinaigrette

Pinot Grigio Zonin, Friuli 2019

S E C O N D I

BRASATO AL BAROLO

Braised beef cheek, butternut polenta, & horseradish gremolata

O R

CARAMELISED KABOCHA SQUASH RISOTTO

Pumpkin seed picada, parmiggiano-reggiano, & aceto balsamico

Nero d'Avola Carlo Pellegrino, Sicilia 2019

D O L C E

CHOCOLATE MOLLEUX

Ginger-cinnamon ice-cream, cherry compote, yoghurt meringue

MONTH OF DECEMBER

\$68++ PER PERSON

TOP UP \$38++ PER PERSON FOR 3 GLASSES WINE PAIRING

