

New Year's Dinner

A N T I P A S T I

SCALLOP CARPACCIO

Caviar, shallot, chive, lime, espellette

Prosecco Treviso Extra Dry, La Pieve Pergolo NV

I N S A L A T A

CASTELFRANCO & SQUASH

Robiola, spiced pecans, chamomile delicata-quince vinaigrette

Pinot Grigio Zonin, Friuli 2019

P A S T A

AGNOLOTTI IN BRODO

Pork filled pasta in meat broth, fresh black truffle

Nero d'Avola Carlo Pellegrino, Sicilia 2019

S E C O N D I

PORCINI RUBBED WAGYU STRIPLOIN

Sunchokes, brussel sprouts, bone marrow jus, aged balsamic

O R

ROASTED COD & LOBSTER CACCIUCCO

Sea urchin and lobster broth, braised fennel, fresh herbs

Amarone Giacomo Montessor, Veneto 2016

D O L C E

ROASTED FIGS AND HONEY TART

Yoghurt gelato, caramelized almond

31 DECEMBER & 01 JANUARY

\$138++ PER PERSON

TOP UP \$58++ PER PERSON FOR 4 GLASSES WINE PAIRING

