



\$150 PER PERSON

New Year's Eve



KITCHEN'S WELCOME

BASKET ISLAND OYSTERS

Ossetra Caviar, Granny Smith
Apple, Limoncello Granita

TARTLET {v}

Chevre Cheese, Marinated Beetroot
Carpaccio and Orange Zest

ANTIPASTI

SWORDFISH CARPACCIO *Taggia Olives, Capers, Tomato Dust*

WILD MUSHROOM SOUP {v} *Chestnuts*

PRIMI

WILD BOAR LASAGNA

Red Wine Reduction, Black Truffle

POTATO GNOCCHI

Maine Lobster, Bisque Sauce

PUMPKIN RAVIOLI {v}

Butter, Sage, Amaretto Crumble

SECONDI

WHITE ACQUA PAZZA

Vegetables Burnoise, Bread Crostone

BISON TENDERLOIN IN CRUST

*Potato Cream, Bone Marrow Jus,
Romanesco, Spinach*

GRILLED "TUMA" CHEESE {v}

*Brown Castelluccio Lentils,
Flurry Polenta*

CHEESE MOSAIC

ARTISANAL CHEESES *Dry Fruits, Berries, Compote, Crackers*

DESSERT

LEGENDARY "LEMON CONCERTO"

Organic Lemon, Lemon Custard

PANETTONE

Traditional Festivity Cake

PICCOLA PASTICCERIA (PETIT FOUR)

NOUGAT & BACI *To be shared at the table.*