

NEW YEARS EVE 2025

ANTIPASTI TRIO

OLIVES ASCOLANE WITH BROWN BUTTER AND PARMESAN HOLLANDAISE /
MARINATED PEPPERS, WHITE ANCHOVY AND WHIPPED RICOTTA BRUSCHETTA /
PIAVE VECCHIO WITH TRUFFLE HONEY /

MUSHROOM TARTINE

PORCINI BRIOCHE / GIGANTES BEAN SPREAD / CARAMELIZED ONION / PRESERVED CINNAMON CAP MUSHROOMS / MORNAY SAUCE / TRUFFLE / CHIVES

FENNEL SALAD

CRUSHED CASTELVELTRANO OLIVES / ORO BLANCO / ARGUMATO OIL / CALABRIAN CHILI MARINATED PROVOLONE

LEMON RICOTTA CAPPELLETTI

HOUSE-MADE PASTA / CONFIT SUNCHOKES / SUNCHOKE CHIPS / PICKLED MUSTARD SEEDS / SALSA VERDE

LION'S MANE WELLINGTON

MARINATED EGGPLANT / SUNDRIED TOMATO PURÉE / WHIPPED POTATOES / MUSHROOM JUS / ROASTED TOKYO TURNIPS / SEARED BRUSSELS SPROUTS

CARROT STICKY TOFFEE PUDDING ROASTED PARSNIP ICE CREAM / RUM CARAMEL / ROASTED WALNUT CRUMBLE

\$145 per person (not incl. tax and gratuity)

This menu is not suitable for dairy, gluten, egg or soy allergies. Modifications can be made to accommodate nut allergies.