



NYE DINNER 2018

To be served feast style in the middle of the table

1st Course

Confit garlic and rosemary focaccia
House made lemon ricotta with burnt honey and rosemary
Salumi plate, wagyu bresaola, truffle salami, prosciutto and seasonal pickles

2nd Course

Kingfish crudo, buttermilk dressing, basil oil, pepitas, preserved lemon and soft herbs
Cuttlefish fried in semolina with blood orange mayonnaise, pickled green tomato salad

3rd Course

House made potato gnocchi, spiced pear puree, gorgonzola, calvo nero and walnuts
Porchetta with anchovy and rosemary pound
Roasted kipler potatoes with gremolata
Caprese salad, heirloom tomatoes, buffalo mozzarella, basil, extra virgin olive oil, balsamic

Dessert

Baked valrhona chocolate tart, crème fraiche pastry, mandarin gelato