



## NEW YEAR'S EVE 2021

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### FIRST COURSE

#### HOUSE FOCACCIA

bruleed ricotta, roasted garlic

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### SECOND COURSE

- Please choose one -

#### CHILLED SOUS VIDE OCTOPUS CARPACCIO

crisped capers, sweet peppadew peppers, fennel pollen, EVOO, microgreens

#### CRISPY PORK BELLY PORCHETTA

roasted pear demi, melon slaw, crisped celery leaves

#### BURRATA CAPRESE WITH MARINATED HEIRLOOM TOMATOES

balsamic, fresh herbs, arugula & kale, sea salt, EVOO

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### THIRD COURSE

- Please choose one -

#### PETITE OSSO BUCCO

roasted root vegetables, natural demi, creamy polenta, truffle oil, gremolata

#### RISOTTO WITH CHAMPAGNE & LOBSTER SCAMPI

lemon, tomato, caper, fresh herbs, parmesan, gremolata

#### ROASTED FORREST MUSHROOM RAVIOLI WITH THYME & RICOTTA

truffle cream, caramelized leeks, parmesan, aged balsamic, crisped kale

