



NEW YEAR'S EVE 2024

PLEASE SELECT ONE ITEM FROM EACH COURSE

First Course

Crab Panzanella -

Lump crab, sourdough, marinated tomatoes, pepperoncini, basil

v Gnocco Fritto -

Whipped crescenza, Piave Vecchio, green tomato conserva

GF Beef Carpaccio - Asiago

vinaigrette, asparagus, cheese crisp, pickled ramps

Second Course

GF v Grilled Cauliflower -

Smoked sunflower seed puree, basil, radish, date vinaigrette

GF v Potato Frico - Local

potato, montasio cheese, ajvar pepper sauce, sour cream, pea shoots

GF Porchetta - Eickman's

pork belly, fennel pollen, fennel, orange, shallot

Third Course

v Black Truffle

Mushroom Carbonara -

Perigord Black Truffle, bigoli pasta, smoked maitake mushrooms, Parmigiano Reggiano

GF Grilled Seafood -

Scallops, shrimp, octopus, pepperoni fried rice, yogurt, herbs

Venison Meatball

Pappardelle - Plum, creme fraiche, chestnuts

Fourth Course

v Arnold Palmer Tiramisu

- Rare Tea Cellar's tea, sponge cake, lemon mascarpone

v GF Espresso Semifreddo -

Hazelnut ganache, sugared hazelnuts

v Butterscotch Budino -

Banana whipped cream, vanilla cookie crumble

GF v DENOTES DISHES THAT ARE GLUTEN FREE AND VEGETARIAN. PLEASE NOTE NOT ALL INGREDIENTS MAY BE LISTED. INFORM STAFF OF ANY ALLERGIES