

Christmas Eve at



ITALIAN

by SCOTT CONANT

\$95++ per person

To Start

(Please Select One Per Guest)

TRUFFLE PULL-APARTS
stracchino cheese, sea salt

CAULIFLOWER ZUPPA
chive oil, parmesan,
crispy prosciutto

LITTLE GEM*
caesar dressing, pancetta mollica,
parmesan, bottarga

BURRATA
balsamic - fig compote, speck,
pistachio, arugula

PRAWN COCKTAIL
creamy mustard, charred lemon

POLENTA "CREMOSA"
roasted mushrooms, truffle
+ add on fresh shaved black truffle \$30

ARGENTINE BEEF TARTARE
capers, shallots, cured egg yolk,
parmesan, crostini

Main

(Please Select One Per Guest)

HERB ROASTED RACK OF LAMB
heirloom carrots, baby potatoes,
smoked eggplant puree

PRIME RIB
caramelized shallots, truffle jus,
potato puree

+ add on butter poached shrimp +10

RIGATONI
wagyu bolognese, pancetta,
fontina fonduta

PAN SEARED SALMON*
lobster brodetto, braised fennel,
fregola, spinach

SQUID INK TAGLIOLINI
argentinian red shrimp, shrimp jus,
chive, calabrian crumble

HALF ROASTED CHICKEN*
potato puree, roasted mushrooms,
melted leeks, marsala jus

Dessert

(Please Select One Per Guest)

HOT CHOCOLATE PANNA COTTA*
whipped cream, cinnamon crumble

WARM STICKY TOFFEE PUDDING
vanilla gelato, salted caramel

PUMPKIN SPICE RICOTTA CAKE
cranberry compote, eggnog icing

SUNDAE FUNDAY
served tableside (SUPPL. \$10)

New Year's Eve at



by SCOTT CONANT

\$110++ per person

To Start

(Please Select One Per Guest)

TRUFFLE PULL-APARTS
stracchino cheese, herb butter

LITTLE GEM*
caesar dressing, pancetta mollica,
parmesan, bottarga

SPICED TUNA CRUDO*
blood orange reduction, chili pearls,
pickled turnip

POLENTA "CREMOSA"
seasonal mushrooms, truffle
+ add on fresh shaved black truffle \$30

POTATO GNOCCHI
truffle butter, parmesan, chives

BRAISED SHORT RIB
farrotto, winter vegetables,
togarashi

[ADD ON +15]

HALF DOZEN OYSTERS
prosecco mignonette, charred lemon

Main

(Please Select One Per Guest)

RIGATONI
wagyu bolognese, pancetta,
fontina fonduta

SQUID INK TAGLIOLINI
argentine red shrimp, shrimp jus,
chive, calabrian breadcrumb

CASARECCE
duck ragu, butternut squash,
bitter greens
+ add on fresh shaved black truffle \$30

HERB ROASTED RACK OF LAMB*
smoked eggplant puree, fregola,
herb salad

BUTTER POACHED LOBSTER TAIL*
truffled butternut squash puree,
baby kale, lemon chive butter

WHOLE ROASTED TENDERLOIN
potato puree, roasted mushroom,
caramelized chipollini onion
+ add on lobster \$35

Dessert

(Please Select One Per Guest)

STRAWBERRIES & PROSECCO
prosecco sponge cake,
strawberry mousse, prosecco snow

SALTED CARAMEL BUDINO*
gianduja crumble, sea salt,
fresh whipped cream

GF CHOCOLATE TART
roasted banana, caramel popcorn,
blood orange caramel