

TWELVE

NEW YEARS EVE MENU

1ST COURSE

OYSTERS

WARM AND COLD WITH APPLE MIGNONETTE AND
HARD CIDER AND CREME FRAICHE AND CAVIAR

2ND COURSE APPS

TARTARE WITH CHARCOAL CREAM

VENISON AND SUNCHOKE CHIPS

**SCALLOP WITH CAULIFLOWER
AND UNI AND MUSSEL**

ROAST CABBAGE WITH BLACK TRUFFLE

3RD. COURSE

BREAD AND BUTTER WITH GARNISHES

FOIE GRAS, MOSTARDA, PICKLES

4TH COURSE

RAVIOLO WITH WHITE TRUFFLE

5TH COURSE PASTA

**BEEF ROSSINI WITH SWISS CHARD
AND MADEIRA SAUCE**

DRY AGE DUCK WITH BEETS AND JUNIPER

**TURBO WITH CELERY ROOT,
TRUFFLE AND NAGE**

6TH COURSE

BAKED ALASKA

OLIVE OIL CAKE, CITRUS SEMIFREDDO,
CAMELIZED HONEY MERINGUE

SERVED FOR THE TABLE AND FLAMBÉED
TABLESIDE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

TWELVE

NEW YEARS EVE MENU

1ST COURSE

OYSTERS

WARM AND COLD WITH APPLE MIGNONETTE AND
HARD CIDER AND CREME FRAICHE AND CAVIAR

2ND COURSE APPS

TARTARE WITH CHARCOAL CREAM

VENISON AND SUNCHOKE CHIPS

**SCALLOP WITH CAULIFLOWER
AND UNI AND MUSSEL**

ROAST CABBAGE WITH BLACK TRUFFLE

3RD. COURSE

BREAD AND BUTTER WITH GARNISHES

FOIE GRAS, MOSTARDA, PICKLES

4TH COURSE

RAVIOLO WITH WHITE TRUFFLE

5TH COURSE PASTA

**BEEF ROSSINI WITH SWISS CHARD
AND MADEIRA SAUCE**

DRY AGE DUCK WITH BEETS AND JUNIPER

**TURBO WITH CELERY ROOT,
TRUFFLE AND NAGE**

6TH COURSE

BAKED ALASKA

OLIVE OIL CAKE, CITRUS SEMIFREDDO,
CAMELIZED HONEY MERINGUE

SERVED FOR THE TABLE AND FLAMBÉED
TABLESIDE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.