

NEW YEARS EVE 2017

ON ARRIVAL

A selection of breads with dipping oil, balsamic vinegar & marinated olives

ENTRÉE

CAPELANTE SCOTTATE †

Pan seared Atlantic scallops, sweet corn puree, asparagus, pancetta & saffron verjuice gel

Or

CONFETTERE L'ANATRA PATATA □

Confit of duck, duck pate, apple & fig puree, mustard fruits & cristini

Or

PACCHI DI ZUCCA *

Roast butternut pumpkin pasta parcels, pinenuts, amaretto & sage nut brown butter

MAIN

FILETTO DI ANGUS †

300 Day Black Angus Beef tenderloin, potato galette, pickled beetroot, bone marrow & truffle Marsala sauce

Or

FILETTI DI MULLOWAY *

Pan roasted Suzuki mulloway fillets, artichoke puree, green olives, tomato crust & vernaccia wine

Or

PANCETTA DI MAIALE *

Twice cooked spice rubbed crispy skin pork belly, carrot puree, braised cabbage & fregola

DESSERT

COCONUT PANNACOTTA ‡

Coconut pannacotta, meringue, lemon curd & kiwi fruit gel

Or

CROSTATA DI PERE *

Caramelised poached pear tart, brown butter gelato & butterscotch

Or

FORMAGGIO †

Cheese plate consisting of gorgonzola piccante, boschetto al tartufo, taleggio

Served with muscatels, lavosh, poached pear, olive bread & roof top honey

Hennessy Tea & Coffee

\$99.00 - Per Person

INSPIRATION

† The Silver Spoon · recipes compiled by Phaidon

‡ Grossi Fiorentino · Guy Grossi & Jan McGuinness

* Made in Italy Food and Store · Giorgio Locatelli

* Ligurian Kitchen · Lucio Galletto and David Gale

* My Italian Heart · written by Guy Grossi

• Gastronomy of Italy · Anna Del Conte

□ Love Italy · Guy Grossi

Chef de Cuisine - Tristan Hodge

La Tratt

Inspired by the Silver Spoon