NEW YEAR'S EVE ITALIAN SET MENU

Azura Restaurant



Amuse-Bouche

Gillardeau Oyster & Caviar
Champagne Gelée, Oscietra Caviar, Micro-Herb Accents

Antipasto

Hokkaido Scallop Crudo
Black Truffle, Porcini Powder, Shaved Cured Bottarga

Primo Piatto

Maine Lobster Tortellini
Roasted Tomato Consommé, Pickled Clams, Wild Garden Aromatics

Risotto

Acquerello Risotto al Prosecco
Orange-Glazed Lobster Tail, Candied Lemon Zest, Cured Scallop Roe

Secondo Piatto — Pesce

Glacier 51 Toothfish
Fondant Potato, White Miso & Caviar Sabayon, Pickled Tropea Red Onion

Intermezzo

Carbonated Cucumber & Green Apple Shot
Effervescent Palate Cleanser

Secondo Piatto — Carne

Australian Wagyu Tenderloin
Pan-Seared Foie Gras, Porcini Texture, Roasted Cacao Nib Red Wine Jus

Dolce

Artisanal "Ferrero Rocher"
House-Made Gianduja Sphere, Hazelnut Praline, Dark Chocolate & 24k Gold Leaf

Petit Four

Gran Selezione di Piccola Pasticceria Italiana
Handcrafted Artisanal Mignardises & Traditional New Year Sweets