ITALIAN FESTIVE SET MENU

Amuse-Bouche

Compressed Melon & Sea Grape Pearls
Champagne Gelée, Plant-Based Caviar, Micro-Herb Accents

Antipasto

Zuppa di Porcini e Tartufo
Velvety Wild Porcini & Black Truffle Soup, Herb Crostini, 24K Gold Leaf

Primo Piatto

Wild Mushroom & Ricotta Tortellini
Roasted Tomato Consommé, Pickled Shimeji, Wild Garden Aromatics

Risotto

Acquerello Risotto al Prosecco
Orange-Glazed Heirloom Carrots, Candied Lemon Zest,
Roasted Hazelnut Crunch

Secondo Piatto - Vegetariano I

Pan-Seared King Oyster Mushroom
Fondant Potato, White Miso Sabayon, Pickled Tropea Red Onion

Intermezzo

Carbonated Cucumber & Green Apple Shot
Effervescent Palate Cleanser

Secondo Piatto - Vegetariano II

Roasted Butternut Squash & Morel Mushrooms
Chestnut Purée, Crispy Sage, 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