



NEW YEARS EVE 2010 MENU

Choice of 3 course \$40*, 4 course \$50** or 5 course \$65

*3 course: choice of Antipasti, Secondi and Dolce course

**4 course: Salumi, choice of Antipasti, Secondi and Dolce course

SALUMI

A selection of house cured and imported meats served with vegetable pickles

ANTIPASTI

VITELLO TONNATO

Rare roasted veal with ahi tuna sauce and grissini

PLANCHA CHARRED OCTOPUS

Roast fennel, olive oil poached tomatoes

ROMAINE AND ARUGULA GREENS

Butternut squash and blue cheese croutons, shaved pecorino and pine nuts

PRIMI

HAND CUT SAFFRON EGG NOODLES

Braised Maine lobster, leeks, spinach and sunchoke sauce

SOFT DUCK EGG RAVIOLI

Sheeps ricotta and parmesan sauce

BLACK PEPPERCORN PAPPERDELI

Wild boar ragu, portabello mushrooms and preserved tomatoes

GOLDEN POTATO GNOCCHI

Porcini mushroom cream and shaved fresh truffle

SECONDI

VALENTINE MILLER VEAL RACK CHOP

Acorn squash, spinach, oyster mushrooms and marsala glaze

CRISPY SKIN DOURADE

Stone roasted red peppers, cauliflower, chickpea fries

GREEN HILL FARMS LAMB LOIN

Pecorino Grand Cru polenta, fennel, cippolini onion sauce

LEMON AND PANCETTA BRAISED RABBIT

Artichoke risotto and parmesan cheese

T-BONE FOR TWO

Roasted vegetables and olive oil poached potatoes

DOLCI

WHITE TRUFFLE PANNA COTTA

Green apple and warm baked doughnuts

ZABAGLIONE SEMIFREDO

Chocolate glaze, strawberries

CHOCOLATE-HAZELNUT CAKE

Moro orange sauce and cookies

TIRAMISU

Espresso soaked lady fingers layered with marsala whipped mascarpone

CANNOLI

Cinnamon and cocoa laced shell stuffed with ricotta, citron and chocolate chip filling