

Christmas Eve

December 24, 2020

Entrée Apéritif

*Bottarga and Polenta Fritter / Spicy Sausage Mini Burger /
Goat Cheese and Berry Vol-au-vent*

paired with

Borgo Molino, Prosecco di Valdobbiadene Superiore, Extra Dry, Veneto, Italy



French Onion Soup



Thyme Filo

served with Walnut and Pear Salad and Deep Fried Blue Cheese

paired with

Borgo dei Posseri 'Arliz' Gewurztraminer, Trentino-Alto Adige, Italy



Smoked Duck Agnolotti

with Pumpkin Cream Sauce and Pickled Red Onion

paired with

Ferraton Père & Fils, Crozes-Hermitage La Matinière Rouge, Rhône Valley, France

Stuffed Turkey with Duck Leg Sausage Roll

served with Game Jus, Charred Leeks, Sweet Potato and Carrot Purée

paired with

Livio Felluga, Vertigo, Friuli, Italy



Spiced Carrot and Walnut Cake

served with Warm Boatyard Vodka Cream, Ginger and Carob Ice Cream

paired with

Michele Chiarlo, Moscato d'Asti Nivole, Piemonte, Italy



Coffee, Liqueur and Panettone

75 Eur per head