

# *New Year's Eve*

December 31, 2020

**Live Music by Saxophonist Mario Briffa accompanied by a Keyboard  
& DJ until 1:30AM**

The Boatyard Distillery Winter Solstice Gin Cocktail



Meerendal, Methode Cap Classique, Durbanville, South Africa



**Trio de Mare**

*Hazelnut Crusted Prawn / Spicy Prawn and Lobster Broth /  
Lobster Pumpkin Seed Macaroon*

**Vitello Tonnato Sbagliato**

*Rare Hanger Steak, Tonnato Cream, Caper Berries and Micro Leaves  
paired with*

*Zýmē, From Black to White Il Bianco, Veneto, Italy*



**Beef Tea**

*served with Ginger, Lemon and Thyme Biscuit*

**Agnolotti di Foie Gras**

*served with Rhubarb Purée and Pistachio Crunch  
paired with*

*2017 Michele Chiarlo, Cipressi Nizza, Piemonte, Italy*



**Beetroot Sorbet**



**Costata di Vitello in Crosta**

*served with Fried Artichoke, Creamed Potato and Cabernet Sauce  
paired with*

*2017 BriO de Cantenac Brown, Margaux, Bordeaux, France*



**Pre-dessert**

*Espresso di Limone con Sorpresa*



**Dessert**

**Il Cannolo Siciliano Modo dello Chef**

*with Pistachio, Hazelnut Ricotta and Almond Milk Sorbet*



**Midnight**

*NV Champagne Lallier R.016 Brut*

**Followed by**

*Mini Pasticceria & Caffè*



*Celebrate with Distillerie Berta*

*Elisi Grappa Invecchiata*

*Il 28 di Via San Nicolao Amaro d'Erbe*

*Amaretto DiMombaruzzo*

**150 Eur per head**

*(all inclusive)*