



Christmas Dinner

Reception

WILD TOMBO TUNA CONES

MARINATED EXTRA VIRGIN OLIVE OIL, SCALLION, SESAME VINAIGRETTE

NV de Venoge Cordon Bleu Brut Sélect, Champagne

Dinner

SEAFOOD TOWERS

MARINATED PRAWNS, SCALLOPS, FRUITS DE MER, OYSTERS, CRAB

2010 E. Guigal Condrieu, La Doriane, Condrieu, Northern Rhône
2007 Domaine William Fèvre Chablis Grand Cru Bougros, Chablis

GARGANELLE

RED WINE, WILD MUSHROOM VEAL STOCK
BLACK TRUFFLE, PARMIGIANO REGGIANO

2001 Virna di Borgono Barolo Cannubi Boschis Riserva, Piemonte

AGNELLO

ROASTED RACK OF LAMB, RED WINE REDUCTION
48 HOURS VEAL JUS, POLENTA FRITTER

2007 Domaine Du Vieux Lazaret Châteauneuf-Du-Pape, Southern Rhône

FROMAGIE

2004 Corte Giara Amarone della Valpolicella, Veneto

LA CREAZIONE

WHITE CHOCOLATE MASCARPONE CHEESECAKE WRAPPED IN PHYLLO

2005 Château Filhot, Sauternes



La Terrazza

EXECUTIVE CHEF GENNARO IORIO

DECEMBER 15 2013