

# New Year's Eve Dinner

Welcome drink

Lobster, puntarelle and caviar

Tataki of Swiss Wagyu, sweet  
and sour daikon salad and shiso

Gnudi with ricotta and borage,  
chanterelle ragout and turnip tops

Agnolotto with three roasted meats,  
Piemontese Toma cheese fondue  
and prestigious black truffles

Carbonaro lacquered with honey,  
late harvest radicchio  
marinated in raspberry

Veal cheek glazed with Nebbiolo,  
white truffle and pear

Louis Roederer Rosé  
and wild strawberry sorbet

Namelaka with white chocolate,  
saffron and currant sorbet