

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

Merry Christmas
Tuesday 24th December 2019

Theo's Antipasti Table

Enjoy a selection of Italian salads, grilled vegetables, olives, Parma ham, salumi, artisan cured meats, vitello tonnato and mozzarella cheese

Soup

Italian minestrone
Lobster bisque with cognac

The Seafood Table

Freshly shucked oysters, Boston lobsters and snow crab legs, clams, mussels, crayfishes, sea whelks, tuna and swordfish carpaccio, seafood salad, octopus salad, marinated salmon

"A Taste of Theo"

TAGLIATELLE CARCIOFI, LUGANIGA E PECORINO

Homemade tagliatelle pasta served with artichokes, Luganiga sausage, Datterini and San Marzano tomato sauce, pecorino di grotta cheese

or

RAVIOLONE DI BACCALA E GAMBERI

Homemade raviolone pasta with Atlantic black cod, shrimps, ricotta cheese and parmesan with sage butter and roasted Datterini tomatoes

Main Course

TACCHINO ALLE NOCI E MARSALA

Roasted U.S. turkey with pancetta crumbs, walnut and Marsala sauce

or

BISTECCA DI MAIALE AL FORNO

Pan roasted Iberico pork cutlet with celeriac puree, Swiss chard, roasted bell peppers and mustard seed jus

or

SPIOLA IN SALSA DI VONGOLE

Baked Italian sea bass served with purple mashed potatoes, Italian spinach, tapenade and diamond clams

or

MERLUZZO CON PORCINI E VERMOUTH

Baked cod fillet with porcini, thyme and Vermouth sauce

Theo's festive desserts

\$988 per person

Price is subject to additional 10% service charge