

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

Merry Christmas
Wednesday 25th December 2019

Theo's Antipasti Table

Enjoy a selection of Italian salads, grilled vegetables, olives, Parma ham, salumi, artisan cured meats, vitellotonnato 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"

TAGLIERINI AL GRANCHIO E BOTTARGA DI MUGINE

Homemade taglierini pasta with crab meat, Datterini tomatoes, mullet bottarga and crab bisque
or

TORTELLI DI OCA AI FUNGHI SELVATICI E CREMA AL TARTUFO

Homemade tortelli pasta filled with goose served with wild mushrooms and black truffle sauce

Main Course

TACCHINO ALLE NOCI E MARSALA

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

FILETTO DI MANZO AL PORTO

Pan roasted U.S. beef tenderloin with baby carrots, artichokes, fennel, bell peppers, port wine sauce
or

FRITTURA MARI E MONTI

Crispy salmon, prawns, calamari, portobello mushroom, zucchini and sage
served with lemon saffron aioli
or

MERLUZZO CON PORCINI E VERMOUTH

Baked cod fillet with porcini, thyme and Vermouth sauce

Theo's festive desserts

Adult \$798 Child \$398

Price is subject to additional 10% service charge