

THEO MISTRAL FESTIVE SET DINNER MENU

25th DECEMBER, 2019

AMUSE BOUCHE

POLIPO ALLA LUCIANA

Slow cooked octopus with olives, capers, Datterini tomatoes and white wine, saffron mash and crispy sage

TAGLIATELLE CON ARAGOSTA E CAVIARE

Homemade tagliatelle pasta with Boston lobster, San Marzano tomato sauce, caviar

FILETTO AL PANE AROMATICO

Pan roasted U.S. beef tenderloin with celeriac mash, violet artichokes and crispy polenta cake, thyme jus

Or

PESCE SPADA ALLA NAPOLI

Grilled swordfish steak with rocket salad, 10 year aged balsamic and Bottarga di Mugine

ROLLO AL CIOCCOLATO

Dark Chocolate and raspberry Yule log with raspberry sorbet
