

THEO MISTRAL

— ITALIAN KITCHEN —
BY THEO RANDALL

A Festive Italian Christmas Brunch

25th 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 served with freshly baked Italian breads

Soup

Italian Minestrone

Seafood soup

The Seafood Table

Freshly shucked Oysters, Boston lobster and snow crab legs
clams, mussels, tuna carpaccio, seafood salad, octopus salad, marinated salmon, crayfish,
sea whelks and swordfish carpaccio

From the Kitchen

"A Taste of Theo"

Taglierini al Granchio e Bottarga di Mugine

Homemade taglierini pasta served with crab bisque, crabmeat, Datterini tomato and Bottarga di Mugine

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 Courses

Tacchino alle noci e Marsala

Roast U.S. turkey with Pancetta crumb, walnut and Marsala sauce

Or

Filetto di Manzo al Porto

Pan roasted U.S beef tenderloin with baby carrots, artichokes, fennel and bell peppers, Porto 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

Tiramisu Yule log

Valrhona Chocolate Caprese

Warm Mince pies with whipped Brandy cream

Classic Milano Panettone

Mini Amalfi Lemon Tarts

Festive cookies and Italian Almond Biscuits

Gingerbread Pannacotta

Marzipan Stollen

Warm Homemade Christmas pudding, Vanilla sauce

Luxury Chocolates, Macarons and Truffles

Selection of Seasonal fruits, Berries and Christmas spiced fruit compotes

Ice cream and Sorbets with wafer cones, fruit coulis, candy garnishes

Selection of Italian cheeses with crackers and dried fruits