

THEO **MISTRAL**
— ITALIAN KITCHEN —
BY THEO RANDALL

New Year's Eve Semi Buffet Dinner

31st 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
Lobster Bisque with cognac

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 crudo di gamberi rossi e caviar

Homemade taglierini pasta with red prawns, Datterini tomatoes, prawn bisque and caviar

Or

Agnolotti di anatra si funghi girolle e tartufo

Homemade duck agnolotti with girolle mushrooms and black truffle sauce

Main Courses

Bistecca di Vitello

Grilled Veal steak with roasted new potatoes, violet artichokes and Porcini sauce

Or

Rombo al forno

Pan Roasted turbot with Swiss chard, baby carrots and white wine sauce

Or

Filetto Arrosto

Pan roasted U.S beef tenderloin with delicate squash puree, fennel, Romanesco and truffle jus

Or

Spigola alla Siciliana

Italian sea bass with Datterini tomatoes, olives, capers and fennel, sautéed potatoes and saffron lemon sauce

Theo's New Year's Eve dessert table

Valrhona Chocolate moelleux

Mont blanc cake

Sicilian Cannoli

Chocolate bombazine

Mistral Tiramisu

Classic Milano Panettone

Mini Amalfi Lemon Tarts

Festive cookies and Italian Almond Biscuits

Gingerbread Pannacotta

Marzipan Stollen

Warm Baked Imperial rice 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