



Christmas Lunch

\$78⁺⁺per guest

ANTIPASTI

Crabmeat-Avruga Caviar In Champagne Jelly

OSO

PRIMI

Thick And Creamy Potato-White Truffle-Fennel Seeds Soup

Or

Raviolu Filled With Lobster

Served with Its Own Bisque, Orange Zest

Or

Homemade Baked Lasagna with Turkey Ragout
In Sweet Corn Béchamel

OSO

SHARING CENTER TABLE

all dishes will be served

Pan-Fried Sea Bass Fillet In Iranian Saffron - Sicilian Sea Urchin,
Thermidor Sauce

Slow Cooked Pork Belly "Porchetta" Style

Roasted Beef Sirloin with Mustard

8 Hours Slow Cooked Lamb Ribs with Clove, Red Currant Sauce

Mashed Black Truffle Potatoes

Carrot- Cumin Puree

OSO

DOLCI

Traditional "Panettone" Cake

With Mascarpone Mousse, Dark Chocolate Sauce