

New Year's Eve Menu

\$170 per person | 4-Course set menu

Includes a complimentary glass of Champagne

ENTRÉE

PIADINA

cream cheese | prosciutto | pesto | romesco

CARPACCIO NGA DF

salted egg yolk | dijon emulsion | capers | rocket | mayo

MAIN

16 HOUR BRAISED BEEF CHEEK NGA DF

creamy polenta | baby carrots | roasted tomato jus

or

POTATO GNOCCHI

grana padano | heirloom tomatoes | pickled red onion | pistachio

DESSERT

TORTA CAPRESE NGA

torrone | limoncello gelato