

*La Terrazza Welcomes Our Special Guests To...*  
**NEW YEARS EVE 2018**

**PRIMI**

(A Choice Of)

*Granchio*

*Dungeness crab cake, fermented black garlic aioli, smoked pepper coulis, julienne of chilled cucumber*

*Salmon & Caviar*

*Wild smoked Sockeye Salmon, smoked trout roe, blini, lemon crème fraîche*

*Carpaccio*

*Thinly sliced raw Angus Reserve beef tenderloin, crispy capers, black truffle vinaigrette, aged Asiago*

*Buffalo Mozzarella*

*Buffalo milk mozzarella, heirloom cherry - tomatoes, fresh herb mix, basil infused extra virgin olive oil, 25 year old balsamic vinegar*

**SECONDI**

(A Choice Of)

*Strozzapretti Bolognese*

*Strozzapreti pasta, tomato meat ragù, parmigiano reggiano*

*Truffle Tagliatelle*

*Artisanal pasta, fresh shaved Périgord truffle, mixed mushrooms, white truffle emulsion*

**TERZO**

*Merluzzo*

*Oven roasted sable fish, black kale, herb risotto croquette,  
white truffle - lemon vinaigrette*

*Manzo*

*Grilled 12 oz. Alberta Angus Reserve beef rib eye, tempura onion rings,  
Parmigiano Reggiano gratinée*

*Agnello*

*Australian roasted lamb tenderloin, herb Dijon encrusted, roasted cauliflower,  
celery root purée, rosemary - demi glaze*

*Risotto*

*Simmered carnaroli rice, champagne fumé, Atlantic lobster, asparagus, hon shimeji tips*

**DOLCE**

(A Choice Of)

*La Creazione*

*Warm white chocolate mascarpone cheesecake,  
phyllo pastry, sour cherries, raspberry coulis*

*Torta Di Pera*

*Pear - almond tart, butterscotch sauce, vanilla bean gelato*

**\$125.88 Per person excluding taxes and gratuity ,**

**20% gratuity will be added to the final bill**

**Complimentary sparkling will be served at midnight**