



## CHRISTMAS EVE 2024

CHEF'S GREETING BITES

4 COURSE MEAL

### TO COMMENCE

- JERUSALEM ARTICHOKE VELOUTÉ & VEGGIE CHIPS.
- AMBERJACK TATAKI WITH FIGS, CAPERS, ZUCCHINI, CARROT & YOGURT ESSENCE.
- VELVET BEETROOT RISOTTO, SWEET GORGONZOLA CREAM & DRIED RASPBERRY COFFEE DUST.
- HOUSE-MADE PAPPARDELLA STUFFED WITH RICOTTA & 'NDUJA, FINISHED WHITE FISH RAGÙ.
- LINGUINE WITH ZESTY LEMON, PARSLEY CRUMBS & RAW LANGOUSTINE.

### TO PROCEED

- NORI-WRAPPED SEA BASS WITH RAW PRAWNS, BAGNA CAUDA & CHAMPAGNE VELOUTÉ.
- BEEF FILLET WITH PORTOBELLO MUSHROOM, BAROLO JUS & FOIE GRAS CREAM.
- SHELLFISH PLATTER: A SELECTION OF PREMIUM SHELLFISH SERVED WITH CLASSIC ACCOMPANIMENTS.
- VEAL CUTLET WITH CHESTNUT CREAM BRUSSELS SPROUTS, CRISPY GUANCIALE AND BLACK GARLIC JUS.
- BRAISED BEEF CHEEKS SERVED CELERIAC MASH WITH BABY VEGETABLES.

### HAND CRAFTED DESSERTS





*PP*  
**Palazzo  
preca**  
RESTAURANT

6 COURSE MEAL  
€120

*New Year's Eve Menu*

*A welcoming glass of signature Aperitivo*

CHEF'S GREETING BITES

**TO COMMENCE**

- RUSTIC PORK SHIN MINESTRONE WITH FRIED KALE.
- PEA RISOTTO WITH CHOPPED CUTTLEFISH SQUID INK & STRACCIATELLA CREAM.
- SMOKED BEEF TARTARE WITH COMTÉ CURD, YUZU GEL & ANCHOVY EMULSION.
- CRAFTED PUMPKIN & VEAL AGNOLOTTI, PARMESAN CREAM, JUS & ROASTED HAZELNUTS.
- LINGUINE MARE, SEA URCHINS INFUSED WITH CREAM & LEMON PERFUME.

**TO PROCEED**

- AMBERJACK FILLET SERVED WITH JERUSALEM ARTICHOKE CREAM, NUT CLAMS & POK CHOI.
- GRILLED CALAMARI WITH RAW PRAWNS AND A MANGO-GINGER VINAIGRETTE.
- CANADIAN SIRLOIN PAIRED WITH KIMCHI, PORT JUS & CHIMICHURRI DRESSING.
- DUO OF CHICKEN: STUFFED BREAST WITH PORK, PECORINO & WALNUTS. CROQUETTE, BONE MARROW CREAM & PORCINI JUS.
- PISTACHIO CRUSTED LAMB RACK WITH AMARONE RISOTTO & PICKLED ONIONS.

**HAND CRAFTED DESSERTS**

PETIT FOURS

HALF BOTTLE OF WATER INCLUDED



*PS*  
**Palazzo  
preca**  
RESTAURANT

€95

*New Year's Lunch Menu*

4 COURSE MEAL

CHEF'S GREETING BITES

**TO COMMENCE**

- RUSTIC PORK SHIN MINISTRONE WITH FRIED KALE
- PEA RISOTTO WITH CHOPPED CUTTLEFISH, SQUID INK & STRACCIATELLA CREAM
- SMOKED BEEF TARTARE WITH COMTE CURD, YUZU GEL & ANCHOVY EMULSION
- CRAFTED PUMPKIN & VEAL AGNOLOTTI, PARMESAN CREAM, JUS & ROASTED HAZELNUTS
- LINGUINE MARE, SEA URCHINS INFUSED WITH CREAM & LEMON PERFUME

**TO PROCEED**

- FILLETED AMBERJACK SERVED WITH JERUSALEM ARTICHOKE CREAM, NUT CLAMS & POK CHOI.
- GRILLED CALAMARI WITH RAW PRAWNS AND A MANGO-GINGER VINAIGRETTE.
- CANADIAN SIRLOIN PAIRED WITH KIMCHI, PORT JUS & CHIMICHURRI DRESSING.
- DUO OF CHICKEN: STUFFED BREAST WITH PORK, PECORINO & WALNUTS. CROQUETTE, BONE MARROW CREAM & PORCINI JUS.
- PISTACHIO CRUSTED LAMB RACK WITH AMARONE RISOTTO & PICKLED ONIONS.

**HAND CRAFTED DESSERTS**