

oliva

NEW YEAR EVE TASTING MENU

DECEMBER 31ST 2024

5:00 PM to 9:30 PM

Chef Giulio Bonetto comes with a traditional Italian New Year Eve tasting menu for you to enjoy bringing in the new year.

85.00 per person

Amuse Bouche D

crispy polenta concia cube
and guanciale

Pasta D G

ossobuco stuffed raviolo with
saffron cream, jus and gremolata

Starter D G

brioche bread, foie gras, truffle paste
and Parmesan espuma

Main Course D

red wine braised beef cheek with
potato cream and jus

Dessert D G

toasted panettone with passion fruit sabayon

NEW YEAR EVE WINE BY THE GLASS

Champagne & Sparkling Wine

NV Champagne | Moët & Chandon | 27 / 135
Impérial | Brut | France

NV Rose Champagne | Moët & Chandon | 35 / 175
Impérial | Brut | France

White Wine

2023 Pinot Grigio | Ca' Vescovo | 11 / 55
Friuli | Italy

2023 Chardonnay | La Crema | 16 / 80
Sonoma Coast | California | USA

2022 Sauvignon Blanc | Astrolabe | 15 / 75
Marlborough | New Zealand

Rosé Wine

2022 Fearless | Santa Barbara County | 9 / 49
California | USA

2023 Minuty M | Côtes de Provence | France 16 / 80

Red Wine

2017 Grenache | Fearless Rouge | 12 / 56
Santa Barbara and Amador County |
California | USA

2021 Pinot Noir | Elouan | Oregon | USA 16 / 80

2013 Cabernet Sauvignon | Black Stallion 24 / 120
Estate Winery | Napa Valley |
California | USA

2018 Sangiovese | Carpineto | 18 / 90
Chianti Classico | Riserva | Toscana | Italy

Fortified & Sweet Wine

2010 Late Bottled Vintage | Port | 17
Warre's | Portugal

10y Tawny | Port | Graham's | Portugal 17

2019 Sauternes | Château Roumieu | France 14

D dairy G gluten TN tree nut SF shellfish V vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.