

# *Christmas Day Dinner*

## *Highlights*

### *Appetiser*

Poached Lobster with Grapefruit and Aperol Sauce  
Wagyu Beef Carpaccio with Rocket Salad and 40-month Aged Parmesan Cheese

### *Main Course*

Rum-infused Roasted Turkey with Rosemary-roasted Pumpkin and Chestnut Stuffing  
Crispy Porchetta marinated with Muffato della Sala, Plum and Hibiscus Flowers  
Lasagnetta with Wagyu Beef Ragout and Valsassina Taleggio Cheese  
Roasted Pigeon with Sage and Bacon  
Roasted Pacific Halibut with Chestnuts, Leeks and Sardinian Vermentino Wine

### *Cheese Room*

Cheese Table with over 50 kinds of farm and rare Italian cheeses

### *Dessert Counter*

Canelin Hazelnut and Milk Chocolate Mille-feuille  
Bronte Pistachio Crème Brûlée with Amarena Cherries  
Mini Panettone with Almond and Chocolate Foam  
Fried Dough Fritter with Pastry Chantilly