



MORINI

CHRISTMAS EVE

\$125 4-COURSE MENU INCLUDING COMPLIMENTARY PROSECCO
\$55 KID'S MENU (12 YEARS & UNDER)

AMUSE BOUCHE

SCALLOP TARTARE
squid ink chicharron, caviar

ANTIPASTI

CHOICE OF ONE

SNAPPER CARPACCIO
eggplant caviar, taggiasca olives, crispy bread shards

INSALATA DI POLIPO
pear-truffle vinaigrette, castelfranco, brioche croutons

TORTELLINI IN BRODO
lobster tortellini, celery root, black truffle

SECONDI

CHOICE OF ONE

DOVER SOLE
celery root terrina, black truffle sugo

TORCIA NERA
squid ink pasta, seppia & shrimp ragu, pomodoro

BRODETTO DI PESCE
seafood stew, chickpea purée, crostino

TAGLIATA
ny strip loin, endive, potato terrine “cacio e pepe”, sugo

DOLCI

CHOICE OF ONE

WHITE CHOCOLATE BUDINO
raspberry, macadamia streusel

CHOCOLATE TART
praline mousse, hazelnut crumble

**Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

EXECUTIVE CHEF Bill Dorrler **CHEF DI CUCINA** Nando Mayers