

First Course

ROASTED MUSHROOM TART

Triple cream cheese, flaky crust,
truffle oil

KOREAN STUFFED RICE CAKES v/GF

sticky rice, house made kimchi,
ginger tamari sauce

BACON WRAPPED DATES

marcona almonds, manchego cheese,
balsamic reduction

LOBSTER RAVIOLI

squid ink pasta

Second Course

TOMATO SAFFRON BROTH

cockles, garlic toast

CREAM OF JERUSALEM ARTICHOKE SOUP GF/V

roasted artichoke hearts,
toasted almonds

Third Course

RADDICCHIO & PISTACHIO SALAD GF

preserved lemon, yogurt, mint

FRISÉE SALAD v/GF

blood orange, cured olives,
celery, black pepper,
charred lemon-extra virgin olive oil

GEM LETTUCES

roasted cherry tomatoes, crushed
croutons, balsamic vinaigrette

Fourth Course

PAN SEARED FILET MIGNON GF

cabernet demi glaze,
mashed celery root and potatoes
haricot vert

GRILLED LAMB CHOPS GF

preserved lemon-garlic-mint rub,
french lentils, pomegranate,
roasted shallots

PINK PEPPERCORN

SPECKLED SALMON

pappardelle pasta, lemon cream sauce

CELERIAC STEAK v/GF

sherry, capers, sweet onions,
golden raisins, toasted hazelnuts

Fifth Course

PISTACHIO BAKLAVA

orange blossom water, saffron

CRANBERRY CURD TART GF

Italian meringue

CHOCOLATE SILK TORTE v/GF

hazelnut crust

COFFEE & TEA

V=VEGAN GF+GLUTEN FREE





New
Year's Eve

2018

at the
Lovin Oven



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