SUPERFRICO°

Executive Chef: Kyle Stroud General Manager: Jason Gordon

NEW YEAR'S EVE 2026

PRIX FIXE MENU

FOR THE TABLE

HOUSE PUCCIA

giardinara

WARM GOAT CHEESE SALAD

tender greens, spiced walnuts, candied apple, fennel vinaigrette

SECOND COURSE

choice of

SURF N TURF MEZZALUNA

lobster and beef cheek stuffed pasta, black garlic, lobster roe, miso brodo

WILD MUSHROOM RISOTTO

arborio rice, porcini, truffle, pecorino

THIRD COURSE -

choice of

MARY'S CHICKEN PICATTA

caper butter sauce, root vegetables, crispy artichokes

CRISPY SKIN SEABASS

caponata, fresh herbs

PETITE LAMB RACK

potato croquette, tuscan kale, red wine jus

- DESSERT -

CHEF'S SEASONAL SELECTION



Illustrations by Michael Arthur. Commissioned by Spiegelworld (Heroes, Vegas Nocturne).