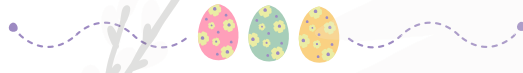


Easter Menu

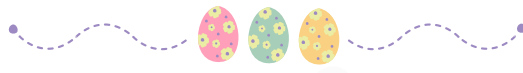
€70 per person

WELCOME DRINK
A FLUTE GLASS OF **BUBBLES**

Chef's greeting bites



TO COMMENCE



Silky sweet potato velouté with **smoky** paprika croutons and fresh chives.

Golden Brioche with Butter-**poached** local prawns, **champagne**-tarragon emulsion & caviar

Carciofi casoncelli with baby spinach purée, reduced cream & crispy **artichoke** petals.

Pecorino risotto with chicory, saffron **cream** & glazed lamb beignets.

Paccheri with **line-caught** Mediterranean white fish & textures broad beans.

TO PROCEED



Duo of Pork: Tender pork fillet with oyster mushroom & rosemary jus. Pork belly surf turf with **prawn** & wakame.

Raspberry-Lime crusted salmon served with velvety calamari ragout.

Lamb fillet wrapped in chicken & **pistachio** mousse, crisp lamb arancina, port minted jus & caramelized onion.

Slow-braised **cuttlefish** stew with orzo, cannellini beans & smoked chorizo.

Prime cut **Canadian** sirloin steak served with **oxtail** stuffed onion & cognac cream sauce

HAND CRAFTED DESSERTS

