

♥ *San Valentino* ♥

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BICCHIERE DI BOLLINGER

Assaggi

CAPRINO

GOAT'S CURD, FARRO CRACKERS AND TRUFFLE HONEY

Primi Piatti

CARPACCIO DI MANZO

CARPACCIO DI MANZO WITH TRUFFLE DRESSING, AIOLI, CAPERS, PARMESAN AND BABY ROCKET

CRUDO DI DENTICE

SNAPPER CARPACCIO, SPANNER CRAB MEAT, PRESERVED LEMON DRESSING, TOMATO, LEMON BALM

FIORI DI ZUCCHINI

ZUCCHINI FLOWERS FILLED WITH RICOTTA, PARMESAN, SPINACH AND PEPPERONATA

PACCHERI CON RAGÙ DI SPINACHI

PACCHERI, GOAT RAGOUT, SPINACH PUREE

Secondi Piatti

FILETTO DI MANZO

EYE FILLET OF BEEF, JERUSALEM ARTICHOKE PUREE, SAUTEED MUSHROOMS, VEAL SAUCE

POLLO CON PANCETTA

CHICKEN BREAST WRAPPED IN PANCETTA, PARSNIP PUREE, MUSCATELS, PINENUTS, BURNT SAGE BUTTER

SALMONE CON CARROTA

NEW ZEALAND KING SALMON, LEEK PUREE, CHARGRILLED ORGANIC CARROTS AND SPRING ONION

RISOTTO DI ASPARAGI E BURRATA

ASPARAGUS RISOTTO AND BURRATA

Dolci

SELEZIONE DI FORMAGGI

SELECTION OF ITALIAN AND AUSTRALIAN CHEESES SERVED WITH GUAVA PASTE,
FALWASSER CRACKERS, LAVOSH, FRUIT BREAD AND SEASONAL FRUIT

PANNA COTTA CON FRUTTI DI BOSCO

BLACK CURRANT PANNA COTTA, MIXED BERRIES, CHOCOLATE CRUMBS

MOUSSE AL CIOCCOLATO E NOCCIOLE

DARK CHOCOLATE AND HAZELNUT MOUSSE, COCOA NIB TUILLE, WHITE CHOCOLATE AND RASPBERRY AERO, HAZELNUT OIL GELATO

CAFFÉ, TE E BISCOTTI

\$150 PER PERSON
BEVERAGES CHARGED ON CONSUMPTION