

Friday April 19, 2024

Salad Course Baby Gem, Courgette, Walnut, Parmesan Salad

Or

**Soup Course** Minestrone di Verdure

Main Course Seared Beef Fillet, Red Wine Sauce, Pressed Potato, Leeks, Horseradish Emulsion

Or

Crisp Brioche Salmon, Caviar Beurre Blanc, Spiced Pilau Rice, Asparagus

**Dessert Course** 

Ricotta Orange Blossom Cake, Marinated Strawberries, Yogurt Gelato

Coffee or Tea

\$150 per person





Caesar Salad with Parma Ham and Buttery Croûtons

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Sesame Seed Crusted Salmon Fillet with Pumpkin Puree,
Asparagus and Balsamic Glaze

or

Pan-Seared Ribeye Steak with Roasted New Potatoes, Glazed Carrots and Truffle Sauce

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Red Wine Poached Pear with Cinnamon and Vanilla Yogurt

Coffee or Tea

\$150 per person

One glass of juice or aerated water is inclusive in the menu

