

# Menu

## Appetizers

SMOKED SALMON

*Arugula, sour cream, pickled shallots, salmon roe, homemade blini*

BEEF TONNATO (gf)

*Roasted striploin, preserved tuna sauce, capers, celery*

BURRATA (v/gf/n)

*Asparagus, peas, radish, poppy seeds and avocado dressing*

OR

WATERMELON (gf)

*Cherry tomatoes, crumbled feta, balsamic reduction*

## Main Course

ORGANIC SALMON (gf)

*Grilled salmon fillet, asparagus, mango-pineapple salsa*

OR

ANGUS BEEF RIB EYE

*Roasted home cured Rib Eye, parsley mash potatoes, parsnips, grilled onion, Yorkshire pudding, gravy*

OR

LAMB BALLOTINE (gf)

*Roasted lamb belly and shoulder, parsnips, carrots, Rosemary sauce*

OR

MUSHROOMS RISOTTO (gf)

*Piedmont style Carnaroli rice, mushrooms medley, truffle oil, crispy parmesan*

## Dessert

NEW YORK CHEESECAKE (n)

*Salted caramel pecan*

OR

PINEAPPLE (gf)

*Baked marinated pineapple, cinnamon ice cream, black rum caramel*

OR

BERRIES MOUSSE (gf/n)

*Lemon curd, coconut dacquoise*