



menu

\$118⁺⁺ per guest

Thinly Sliced Fresh Tuna Loin Marinated with Tomato Gazpacho
Green Leaf Salad in Lemon Dressing



Pan-Fried "Foie Gras"
With Bruschetta Bread and Beetroot Puree



Home Made Whole Wheat "Stracchi"
With Black Truffle "Tartufo" Puree



Pan Seared Sea Scallop
Cauliflower Puree, Avruga Caviar



Oakwood Grilled
U.S Ribeye, 400 Days Grain Fed
Potato Ratte and Green Asparagus



Marinated Strawberry
In Balsamico, Its Own Sherbet