

select one option

MIXED GREENS SALAD

organic baby lettuce, seasonal shaved vegetables, red wine vinaigrette

CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing

COURSE 2:

select one option

SEARED WILD SALMON

pan-seared salmon, saffron beurre blanc, polenta cake, oven-roasted cherry tomatoes

CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, crème fraîche, marsala wine

CAULIFLOWER STEAK

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

PENNE BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan

COURSE 3:

select one option

TIRAMISU

ladyfinger cookies soaked in espresso liqueur, chantilly cream, chocolate

LEMON TARTLET

lemon sorbet, lemon curd, seasonal fruit, meringue

DINNER PRIX-FIXE 1N



select one option

MIXED GREENS SALAD

organic baby lettuce, seasonal shaved vegetables, red wine vinaigrette

CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing

COURSE 2:

select one option

NEW YORK STEAK

12 oz new york steak, demi-glace, roasted marble potatoes, seasonal vegetables

CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, crème fraîche, marsala wine

SEARED WILD SALMON

pan-seared salmon, saffron beurre blanc, polenta cake, oven-roasted cherry tomatoes

CAULIFLOWER STEAK

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

RISOTIC

roasted mushrooms, pancetta, english peas, egg yolk, parmesan

COURSE 3:

select one option

CHOCOLATE MOUSSE

chantilly cream, cocoa crust, meringue, maldon salt

TIRAMISU

ladyfinger cookies soaked in espresso liqueur, chantilly cream, chocolate

DINNER PRIX-FIXE 2N



select one option

RISOTTO ARANCINI

risotto, mozzarella, english peas, marinara

TOMATO BASIL SOUP

COURSE 2:

select one option

ROASTED BEET SALAD

braised beets, shallots, chives, citrus supremes, toasted pumpkin seeds, beet dressing

CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing

COURSE 3:

select one option

NEW YORK STEAK

12oz new york steak, demi-glace, roasted marble potatoes, seasonal vegetables

CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, crème fraîche, marsala wine

SEARED SEABASS

oven-dried cherry tomatoes, lemon basil cream, seasonal vegetables, roasted marble potatoes

CAULIFLOWER STEAK

vegan ricotta, date rolls, toasted crushed almonds, preserved lemons, basil oil

PENNE BOLOGNESE

traditional pork and beef meat sauce, basil, parmesan

COURSE 4:

select one option

CHOCOLATE MOUSSE

chantilly cream, cocoa crust, meringue, maldon salt

LEMON TARTLET

lemon sorbet, meringue, shortbread, lemon curd, seasonal fruit

DINNER PRIX-FIXE 3N



select one option

TOMATO BASIL SOUP

RISOTTO ARANCINI

risotto, mozzarella, english peas, marinara.

COURSE 2:

select one option

ROASTED BEET SALAD

braised beets, shallots, chives, citrus supremes, toasted pumpkin seeds, beet dressing

CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing

COURSE 3:

select one option

NEW YORK STEAK

12oz new york steak, demi-glace, roasted marble potatoes, seasonal vegetables

CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, crème fraîche, marsala wine

SHRIMP CAPELLINI

capellini pasta, prawns, lobster cream sauce, lemon zest

SEARED SEABASS

oven-dried cherry tomatoes, lemon basil cream, seasonal vegetables, roasted marble potatoes

EGGPLANT PARMIGIANA

green peas, fresh mozzarella cheese, linguini, pomodoro sauce

COURSE 4:

select one option

CHOCOLATE MOUSSE

chantilly cream, cocoa crust, meringue, maldon salt

LEMON TARTLET

lemon sorbet, meringue, shortbread, lemon curd, seasonal fruit

DINNER PRIX-FIXE 4N



select one option

RISOTTO ARANCINI

risotto, mozzarella, english peas, marinara.

TOMATO BASIL SOUP

COURSE 2:

select one option

ROASTED BEET SALAD

braised beets, shallots, chives, citrus supremes, toasted pumpkin seeds, beet dressing

CAESAR SALAD

roasted garlic croutons, parmigiano reggiano, romaine lettuce, boquerones, caesar dressing

MIXED GREENS SALAD

organic baby lettuce, seasonal shaved vegetables, red wine vinaigrette

COURSE 3:

select one option

FILET MIGNON

8 oz filet mignon, roasted marble potatoes, seasonal vegetables, lobster cream squce

CHICKEN MARSALA

airline chicken breast, roasted mushrooms, mushroom risotto, crème fraîche, marsala wine

SEARED SEABASS

oven-dried cherry tomatoes, lemon basil cream, seasonal vegetables, roasted marble potatoes

EGGPLANT PARMIGIANA

green peas, fresh mozzarella cheese, linguini, pomodoro sauce

SHRIMP CAPELLINI

capellini pasta, prawns, lobster cream sauce, lemon zest

COURSE 4:

select one option

CHOCOLATE MOUSSE

chantilly cream, cocoa crust, meringue, maldon salt

LEMON TARTLET

lemon sorbet, meringue, shortbread, lemon curd, seasonal fruit

DINNER PRIX-FIXE 5N