



National Day Dinner Menu 22, 29 July and 9 August 2017

Insalata di astice

Smoked lobster carpaccio
basil infused tomato consommé, caviar
Misha's Vineyard, The Starlet, Sauvignon Blanc, Central Otago, New Zealand

☎ ☎

Cappesante

Seared Hokkaido scallop
pickles celeriac, black truffle
Christian Moreau, Chablis, Burgundy, France

☎ ☎

Risotto agli aspargi bianchi

Special Riserva Acquerello rice
white asparagus, mimosa egg, yuzu
Huber, Riesling, Engelsberg, Traisental DAC, Austria

☎ ☎

Merluzzo

Seared cod fish fillet
scapace zucchini, ricotta cheese, langoustine
Vasse Felix, Chardonnay, Margaret River, Australia

OR

Filetto di manzo

Roasted Australian Angus tenderloin
cauliflower textures, foie gras, Madeira jus
Marchesi Antinori, La Braccasca, Vino Nobile di Montepulciano, Tuscany, Italy

☎ ☎

Lamponi

Raspberry mousse, Campari
crispy raspberry, berries sorbet
Michelle Chiarlo, Moscato d'Asti, Piedmont, Italy

168

additional 60 for paired wines