

Amuse Bouche

Choice of:

Lightly smoked salmon with stracciatella of mozzarella, raspberry vinegar and cherry tomato

Or

Ricotta tortino with almond crust, creamed spinach and tomato tuile

Choice of:

Stuffed "Paccheri Gragnano" pasta of Napoli, with Key west shrimp, eggplant and pistachio caviar, and Pomodoro with basil and extra virgin olive oil

Or

Frittella Baccala (Fried cod and potato) , broccoli puree, red wine reduction and trout caviar

Or

Slow cooked Circle C Lamb rack with herb crust, sunchoke puree and sautéed green beans

Dessert:

Bumboloni

Peppermint cream, white chocolate dipping sauce, powdered sugar

Or

Spiced Hot chocolate

Lady fingers, Italian meringue, chocolate pastry cream, topped with Struffoli

\$100 per person inclusive of tax and gratuity