



DEGUSTATION SET MENU

Thin Slices of Raw Beef Tenderloin with Parmesan Cheese

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Linguine Boston Lobster Tail in Spicy “Arrabbiata” Sauce & Fresh Basil

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Traditional Tuscan Fish & Seafood Stew with Garlic Bruschetta

-Or-

Duck Leg Confit Served with Broccoli & Pomegranate

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Ginger Date Pudding with Toffee Sauce & Vanilla Ice Cream

\$78++ *menu only per person*

\$108 ++ *with wine pairing per person*

VEGETARIAN SET MENU

Mozzarella & Avocado Salad with Fresh Basil ‘Caprese’ Style

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Three Eggs Cooked In Spicy Tomato Sauce & Oregano

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Hand-Cut Ricotta Filled Pumpkin in Butter Sage and Balsamic

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Ginger Date Pudding with Toffee Sauce & Vanilla Ice Cream

\$58++ *menu only per person*

\$88 ++ *with wine pairing per person*