

## We invite you to choose from the following dishes

1<sup>st</sup> Course

Crispy Burrata
With shallot puree & hazelnut chilli oil

or

Fried Pork Belly With honied parsnips, housemade hot sauce

## 2<sup>nd</sup> Course

Seared Scallops

With caramelized fennel, red pepper agro dolce & houemade pancetta Finished with orange reduction

or

Duck Liver Pate
With apple compote & toasted foccacia

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Beet Salad

Tri-colored beets with toasted chevre, pickled red onion & arugula in a walnut/cider vinaigrette

3<sup>rd</sup> Course

Osso Bucco

With herb risotto & gremolata

or

Seared Black Striped Bass

With sautéed leeks, celeriac puree

Finished with a lobster "bisque" sauce

or

Mushroom & Vegetable Pie

A savoury slice, filled with potatoes, beets, parsnips, roasted red peppers & caramelized onions Finished with sautéed spinach & gorgonzola butter

## 4th Course

Hazelnut & Milk Chocolate Budino With raspberry ripple

or

Tiramisu

or

Vegan Espresso Cheese Cake