



MENU ELICOTTERO ARGENTO

ANTIPIASTO

Choice of:

Caprese

Fresno Yellow Organic Tomato with Fresh Mozzarella, Balsamic Reduction and Pesto Marmalade

Prosciutto e Melone

Parma Prosciutto with Trio of Melon: Cantaloupe Apertif, Mint Scented Honeydew, and Bruleed Watermelon Steak

INSALATA E ZUPPA

Choice of:

Zucca

Pumpkin Soup with Milk Foam and Espresso Dust

Trevisana

Organic Arugula, Balsamic Vinaigrette, Candied Almonds, Apples and Dan Blue Cheese

INTERMEZZO

Lemon Sorbetto

PIATTO PRINCIPALE

Choice of:

Tartufo

Roasted Chicken Breast on Ricotta Stuffed Raviolis with a White Wine Truffle Cream

Salmone

Prosciutto Wrapped King Salmon with a Port Demi Sauce

Tortie

Chicken Stuffed Tortellini in White Wine Cream with Prosciutto, Peas, Asparagus and Fresh Tomato

Cervo

Venison Loin Stuffed with Mushroom Ricotta, Baked in Pastry and Served with Porcini Balsamic Sauce

DOLCE

Crème Brulee

**Pre Fixe Menu \$50.00 p.p. not including beverage, tax and gratuity.*