

DEGUSTATION MENU

**LA ORECCHIA DI MARE**

Abalone with Oscietra Caviar and Champagne Foam

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**FASSONE TARTAR**

with Jerusalem Artichoke, Black Winter Truffle and Egg Emulsion

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**BEEF CHEEK AGNOLOTTI**

with Foie Gras and Parmesan Foam

OR

**SEA URCHIN SARDINIAN GNOCCHI**

with Datterino Tomatoes and Basil

OR

**BLACK TRUFFLE TAGLIOLINI**

with Truffle Puree and Winter Black Truffle

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**LANGOUSTINE**

with Mussels, Clams and Spring Vegetables

OR

**MAYURA BEEF TENDERLOIN AND SHORT RIB**

with Braised Mushroom and Beef Jus

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**APPLE TATIN**

Apple, Caramel and Brown Butter Ice Cream

OR

**CACAO BUTTERFLY**

with Chocolate, Pecans and Cardamom Ice- Cream

OR

**CHEESE SELECTION**

with Homemade Compote

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**HOME MADE PETIT FOURS**