



CORPORATE MENU

AMUSE BOUCHE

VEGETABLE TARTLETT ROASTED VEGETABLES, ASIAGO CHEESE

SALAD

ARTICHOKE AND FENNEL RAVIOLINI ORGANIC TOMATO CONFIT, PEARL ONIONS, PARMESAN EMULSION, ANISE HYSSOP SALAD

ENTREE

CHOICE OF

CHICKEN ROULADE CHICKEN BREAST STUFFED WITH SPINACH & FONTINA CHEESE WITH GARLIC ROASTED MASHED POTATOES

EGGPLANT SCALLOPINE SAUTÉED EGGPLANT, BRAISED MUSHROOMS, SMOKED MOZZARELLA

SEA BASS WITH SYRAH SAUCE LOCAL CATCH WITH LEEK POTATO PARMENTIER, ROASTED AND TEMPURA CELERY

DESSERT

CHOICE OF

LAVENDER CRÈME BRULEE

CHOCOLATE GANACHE