

SC
Culinary Suite

PROPOSED MENU: SPRING 2017

**Note there is one set menu for the entire group; any allergies or other dietary restriction will be accommodated separately.*

PASSED CANAPÉS

- **Fresh Chili & Caper Zeppole** charred eggplant & mascarpone (*vegetarian*)
- **Mushroom Arancini** pickled butternut squash
- **Pecorino Gougère** peas, mint & smoked yogurt (*vegetarian*)
- **Smoked Steelhead Trout Crostini** beans & salsa verde

FIRST COURSE / **SELECT ONE OPTION IN ADVANCE**

Spring Market Salad hazelnuts, pecorino & truffles

-OR-

Bay Scallop Crudo toasted pumpkin seed & pistachio, brown butter & blood orange reduction

-OR-

Burrata asparagus & pea salad with truffled caesar dressing

SECOND COURSE / **SELECT ONE OPTION IN ADVANCE**

Potato & Ricotta Raviolini burro fuso & pignoli pesto

-OR-

Potato & Ricotta Raviolini summer truffle & parmesan (*market price supplement*)

-OR-

Lobster Gnudi poached lobster, spring vegetables & bottarga (*market price supplement*)

-OR-

Ricotta Cavatelli braised rabbit & porcini ragu with fresh ceci & mint

THIRD COURSE / **SELECT ONE OPTION IN ADVANCE**

Olive Oil-Poached Market Fish mussels, cockles, ramp gremolata & spicy brodetto sauce

-OR-

Slow-Roasted Sasso Chicken eggplant, charred green beans, pea salad & pickled mustard seed sugo

-OR-

(optional foie gras sugo, market price supplement)

Sweet Onion & Spice-Crusted Sirloin roasted morels, spring onion & cipollini agro dolce

FOURTH COURSE / **SELECT ONE OPTION IN ADVANCE**

Ricotta Mousse mixed berries, gingerbread crumble, apple cider & elderflower granita

-OR-

Sticky Banana Bread chocolate coffee crunch & cardamom gelato

-OR-

Chocolate Budino smoked chantilly, cinnamon ash & gianduja crumble

Dessert served with illy coffee and Harney & Sons loose teas

Client Initial X_____