

SC  
*Culinary Suite*

PROPOSED MENU SUMMER 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 & Corn Zeppole** capers & mascarpone (*vegetarian*)
- **Eggplant Tartlet** spiced seed oil & yogurt (*vegetarian*)
- **Arancini Nero** preserved truffles
- **Chilled Lobster & Tarragon** crispy rice & beet (*gluten-free*)

FIRST COURSE / SELECT ONE OPTION IN ADVANCE

**Young Vegetables** chamomile honey vinaigrette & petite greens

-OR-

**Hamachi Crudo** ginger, pickled cipollini onions & crispy farro

-OR-

**Burrata** corn, caviar & sunflower leaves

SECOND COURSE / SELECT ONE OPTION IN ADVANCE

**Casoncelli** oxtail, horseradish agliata & sunflower seeds

-OR-

**Potato Gnocchi** clams, pancetta & chanterelles (*MP Supplement*)

-OR-

**Ricotta Gnudi** truffles & parmesan (*MP Supplement*)

-OR-

**Cavatelli** duck ragu, preserved truffles & peas

THIRD COURSE / SELECT ONE OPTION IN ADVANCE

**Olive Oil-Poached Market Fish** parsnips, chanterelle, romano beans & clam vinaigrette

-OR-

**Slow-Roasted Sasso Chicken** spigarello, foie gras polpetine & pickled mustard seed sugo

-OR-

**Sweet Onion and Spice-Crusted Sirloin** eggplant, concentrated tomato & natural jus

FOURTH COURSE / SELECT ONE OPTION IN ADVANCE

**Panna Cotta** passionfruit, coconut & mango

-OR-

**Summer Fruit** coconut froth, lemon basil granita & blackberry gelee

-OR-

**Chocolate Budino** smoked chantilly, cinnamon ash & gianduja crumble

*Dessert served with illy coffee and Harney & Sons loose teas*

Client Initial X\_\_\_\_\_