

# the menu

CHEF  
Rodolfo

## **Canapes:**

Savory tart, roasted morc morcilla, pea puree, black garlic emulsion

Polenta fries, truffle mayo, lardo (DF, GF)

## **Full Course Meal:**

Seaweed sponge, brown miso butter

Pan fried scallop, tom kah, chives (DF, GF)

Roasted sobrasada, manchego sauce, tapioca cracker (GF)

Chicken breast, toasted buckwheat and sesame seeds, buerre blanc, cavolo nero

White chocolate ganache, Marinate Strawberries, Candy Rossella Flowers, Caramelized White Chocolate Crumb

## **Wines:**

Cave de Lugny Cremant Blanc de Blancs NV

Rapaura Springs Pinot Gris

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN** love food experiences