

# the menu

CHEF  
Sahil

## Canapés

Crostini of confit tomatoes with ricotta cheese

Pulled lamb, micro herbs, salsa, mini-tartlets

## 5 Courses:

Tassie Hot Smoked Salmon, Wasabi Yuzu emulsion, Rocket and Fennel Salad (GF)

Gnocchi, fresh sage, butter-squash ragu

Duck Confit, warm wild rice and wild mushrooms salad, molasses (for the one allergic to mushrooms, will omit it)

Braised grass-fed beef cheeks, potato puree, glazed vegetables (GF)

Dark Chocolate Cremeux, fresh berries and praline

## Wines:

Revino Prosecco DOC

Feudo Arancio Grillo

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



**CHEFIN**

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