

# the menu

CHEF  
Sahil

## **Canapes:**

Albondigas (Meatballs braised in red wine sauce finished with tomatoes and herbs)

Pesto marinated Cherry Tomato and Mozzarella Skewers (VEG)

## **Full Course Meal**

Quadro formagi tortellini

Turmeric and Coconut Seafood Stew with Layered Parota

Twice Cooked Chicken with puy lentils and beetroot (GF)

Braised Beef Cheek with potato puree and salsa verde

Dark Chocolate and Hazelnut Mousse with Preserved Mandarin

## **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**

love food experiences