

STAYCATION EXPERIENCE

NICHOLINI'S CAPRESE

BUFFALO MOZZARELLA, RIPE TOMATOES, BASIL PESTO

OR

BRASSERIE'S NORWEGIAN SALMON CONFIT

MARINATED TURNIPS, CRÈME FRAICHE, LEMON JAM

CAVATELLI TRUFFLE "CACIO & PEPE"

BLACK TRUFFLE SAUCE, PECORINO CHEESE, BLACK PEPPER

OR

FUSILLI

MARSIGLIESE STYLE, PRAWNS RAGOUT, BRANDY SAUCE, CHIVES

CHILEAN SEA BASS FILLET

BOUCHOT MUSSELS, MEUNIÈRE SAUCE, PETIT POIS A LA FRANCAISE

OR

BEEF DUO

SLOW COOKED US BEEF CHEEK AND GRILLED US BEEF SIRLOIN
CHIANTI WINE SAUCE, GRILLED GREEN ASPARAGUS, POLENTA CREAM

TIRAMISU

OR

STRAWBERRY MILLE FEUILLE

RASPBERRY COULIS

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER.