

PLATED MENU OPTION 2

BREAD & DIPS

HALLOUMI SALAD

arugula, seasonal fruits, almonds

BETROOTS CARPACCIO

orange, pistachio, aged anari

TUNA TARTARE

fresh black eye peas relish

SHRIMPS

orzotto, tomato sauce, fennel, lemon

STRIPLOIN STEAK

herbed crushed potatoes, shallots, mushrooms, red wine sauce

SLOW COOKED LAMB

baby potatoes, zucchini, spinach, lemon sauce

ANARI MOUSSE

preserved fruits, pistachios, honey

FRUIT PLATTER

ALTERNATIVE OPTIONS

For guests with specific dietary needs or intolerances

VEGETARIAN

Black eye peas salad (instead of tuna tartare)

Vegetables orzotto

Legumes, broccoli, tomato & capers vierge (instead of steak)

PESCETARIAN

Fish of the day, legumes, tomato & capers vierge —
individual main course for pescetarians (instead of meat).

All alternative options must be confirmed one week before the event.