

Private Dinner Mid Tier Menu

AmuseBouche

- Tuna Tartare Spoon with Avocado Purée
- Delicately seasoned sushi grade tuna presented on a tasting spoon with silky avocado purée.

Starter

- Burrata Salad with Heirloom Tomatoes and Basil Oil
- Creamy burrata accompanied by vibrant heirloom tomatoes, finished with aromatic basil oil and a light balsamic glaze.

Main Course

- Roasted Duck Breast with Cherry Gastrique
- Crispy skinned duck breast cooked to perfection, complemented by a rich cherry gastrique, served with truffle infused mashed potatoes and roasted seasonal vegetables.

Dessert

- Lemon Panna Cotta with Raspberry Syrup
- A velvety lemon panna cotta paired with a bright raspberry syrup.