

Taste AROUND

Three-Course Dinner | 45



Maestro's Sundried Tomato Focaccia

Extra virgin olive oil & aged balsamico

First Course

Shaved Romaine Caesar G+ V+

Romaine hearts, grana padano, toasted oreganata breadcrumbs, grilled lemon, creamy black garlic dressing

-or-

Mediterranean Seafood Chowder GF

Clams, tiger prawns, calamari, mussels, cod, shellfish broth, preserved lemon cream, fingerling potatoes, tomato-oregano oil

Second Course

Forno Pork Belly Porchetta G+

Rosemary salsa verde, caramelized fennel pomme puree, glazed carrots, Madeira pork jus

-or-

Quattro Cheese Cannelloni V+

Manchego, grana padano, mascarpone, ricotta, spinach, romesco sauce, shimeji & king oyster mushrooms, toasted almond crumb

Main Course

Honey Ginger Brûlée G+ NF

Ginger candy, apple chips, apricot cranberry biscotti, fresh berries

V Vegan

V+ Vegan Option

GF Gluten Friendly

G+ Gluten Friendly Option

NF Nut Free

