

Menu

- Platter to be served as guests arrive before the dinner.

1 Platter - Charcutier Board – 3 Meats & 3 Cheeses 137

Served with nuts, fresh & dry Fruits, Bread & Toasts, Marinated Olives, 2 types of Jam
Prosciutto di San Daniel, Sopresata, Spicy salami
Parmigiano Reggiano, Aged Cheddar, Fresh Mozzarella di Bufala

Dinner Table

- First courses & Mains will be served in the middle of the table for everyone to share.
- Dessert will be Individually plated.
- This event was for 8 Guests at a price of \$172 per Guest.

First course

Carne Asada

*Strips of Skirt Steak marinated with Aji Panca (Peruvian peppers) & Grilled
served with roasted Celeriac, Carrots pure, Lime, & Greens*

Polenta & Mushrooms

*Sautéed Porcini & Mushrooms fried Polenta
served with Lemon aioli & Herbs*

Main Course

Golden Smoked Risotto

*Saffron Italian classic Risotto served with roasted Rosemary Pork Belly,
Smoked Speck, Jus, Parmigiano Reggiano 36 months, & Greens*

Pulled Terrine

*Braised beef on the Bone, Jus, baby Vegetables,
Carrots pure served with Mashed Potatoes*

Dessert

Dark Chocolate Soufflé

*75% Dark Chocolate, White Chocolate running middle,
Coca powder, & House-made Vanilla Ice-cream*

Terms & Conditions

- An eTranfer deposit of 40% is required to confirm the booking and the event date.
- Gratuity charge of 18% will be added to the total menu price with the final payment.
- Changes may be done up to 72 hours before the event & may affect the outstanding balance.
- Operational minimum charge will be added per guest for events with fewer than 4 guests.
- Deposits may be non-refundable if cancellation is made 72 hours before the event.
- Final payment is to be paid no later than the morning of the event.
- Credit cards are accepted with an additional 3% transaction fee on the total balance.

Note: Please, let us know of any allergies and preferences prior the event to be able to accommodate where necessary.