



## DOLCI MOMENTI

### STARTERS

#### GORGONZOLA SNAILS

Snails | Melted Gorgonzola | Fresh Herbs & Spices

#### BEEF TARTARE

Beef Tartare | Fresh Avocado | Caviar

#### CHÈVRE SALAD

Chèvre Cheese | Mix Garden Greens | Cranberry | Pecan Nut, Red Onions | Cherry Tomatoes | Creamy Vinaigrette

### MAINS

#### CLASSIC CONFIT DUCK

Confit Duo of Duck Breast & Leg | Glazed Wild Berry Sauce | Cauliflower Barley | Carrots | Baby Marrow Julienne

#### ZESTY KINGKLIP

Zesty Herb Crusted & Pan Fried Kingklip | Niçoise Style Vegetables | Salsa Provençale

#### BEEF FILLET MIGNON

Beef Fillet, Café de Paris Butter | Pomme Fondant | Broccoli | Red Wine Jus

#### SPINACH RICOTTA CONCHIGLIE

Stuffed Ricotta & Spinach Conchiglie | Ratatouille Sauce

### DESSERT

#### MERINGUE AUX CITRON

Light Meringue | Lemon Curd | Berries

#### CHOCOLATE TART

Chocolate Tart | Pistachio Ice Cream | Candied Fruits

#### BERRY PANACOTTA

Berry Panacotta, Poached Baby Pears

A choice of one dish per course