

Menu

Amuse-bouche (Sparkling Wine)

Beef tartare with truffle and brioche
Tomato tart with avocado and olive powder
Fried rice leaf with with smoked eel and fish roe

First Course (Rose, Moschofilero)

Valley shrimp with cherry consommé with hibiscus,
liquid cherry jelly, piccolo pepper, Aegina pistachio, basil

Second Course (White, Chardonnay)

Tagliatelle with fresh truffles

Fish Course (White, Assyrtiko)

Red mullet with zucchini-basil cream, zucchini blossom
stuffed with shrimp mousse and red mullet-shrimp sauce

Meat Course (Red, Cabernet-Merlot)

Black Angus Strip Loin with caramelized
cauliflower cream, beetroot and Gochujang sauce

Pre-Dessert

Lime Sorbet

Dessert (Dessert, Vinsanto)

Exotic Flavors and Textures

Mignardise