



Dinner

October 4, 2019



Blackberry - Dijon 'Caesar'
heirloom spinach, grapes and herbs with shaved pecorino



Coriander Encrusted Hawaiian Scallops
in a brandy - bacon consomme´ with Sambal mousse and tangerine



Pumpkin and Ricotta Ravioli with Caramelized Leek
toasted hazelnut, shaved melon and orange



Spice Roasted Grapes
with mascarpone yogurt on croissant toasts



\$65 per person

7:00 pm