

Sunday SOCIAL

MOTHER'S DAY EDITION

Antipasto Bar

Poached Veal, Truffle Stracciatella, Sundried Tomatoes,
Olive Crumbs, Salsa Verde

Mediterranean Mezze Platter

Organic Quinoa Salad, Black Bean, Lime, Basil Vinaigrette

Roast Figs, Local Sheep Cheese, Tardive, Confit Chili

Kale, Sweet Potato, Pomegranate & Hemp Seed Salad,
Lemon Tahini Dressing

Charred Asparagus, Tonnato Sauce, Smoked Butter,
Crushed Black Pepper

Burrata, Grilled Peaches, Aged Balsamic, Gozitan Preserved Lemon

Ancient Grain Salad, Dried Fruit, Nuts, Preserved Lemon

Chicory, Radicchio, Granny Smith Apple Salad, Walnuts

Roasted Grapes, Brie Crostini

Roast Pumpkin, Sumac, Balsamic Roasted Red Onions,
Green Goddess Aioli

Salt Baked Beets, Ricotta Di Pecora, Seed Praline

Grilled Marrow, Sundried Tomatoes, Toasted Pine Nuts, Zaa'tar

Sun Sweet Melon, San Daniele Cured Ham, Chervil

Beef Pastrami, Rucola, Parmesan Shaving, Toasted Hazelnuts,
Truffle Oil

Mushroom & Thyme Chickpea Hummus, Chickpea & Coriander
Falafel

Smoked Eel, Asparagus, Mandarin

Asian Carrot Slaw, Toasted Sesame, Coriander, Crunchy Peanuts

Local Sea Bream Crudo, Sicilian Olive Brine,
Roast Datterini Tomatoes, Oregano

Secondo

Aubergine & Artichoke Ravioli, Broad Beans, Pecorino Velouté,
Thyme

Mezze Maniche, Duck Ragu, Wild Mushrooms, Crushed Pistachio

Zucchini, Lemon, Basil Soup, Pesto Ciabatta Croutons

Main Event

Pan Seared Local Brown Meager, Spring Beans Fricassee,
Sauce au Pastis

Or

Roast Cannon of Lamb, Smoked Aubergine Puree,
Preserved Gozo Lemon, Salsa Verde, Rosemary Jus

Or

Roast Beef Rib-Eye, Sauteed French Beans,
Miso Glazed Roscoff Onions, Café De Paris Sauce

Or

Corn-fed Chicken Supreme, Creamed Leeks, Porcini Velouté,
Chives

Or

Roast Cauliflower Piccata, Lemon Caper Sauce, Beluga Lentils,
Toasted Almonds

Something Decadent & Sweet

Selection of Sweets to Share,
Curated by Our Pastry Chef Martina

€65 per person

including free flowing still & sparkling water

Seed