

6 COURSE DINNER MENU

Gougères and olives.

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Sourdough bread, herbs butter

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BEET CARPACCHIO

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ABOBORA SOUP (LOCAL SQUASH)

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POLVO (OCTOPUS) PIPERADE

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SWEET POTATO GNOCCHI

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SEARED DUCK BREAST Baby new potatoes, braised cabbage

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POACHED PEAR
Chocolate Ganache
Mascarpone

COFFEE



6 COURSE DINNER SAMPLE MENU *

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CAULIFLOWER VELOUTÉ Spicy Cashews and crispy shallots.

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GARDEN SALAD Fresh vegetables from the garden

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OCTOPUS (POLVO)
With fennel and Anis sauce

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MUSHROOM RAVIOLI

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SEASONAL ISLAND FISH Cooked Roasted pepper, sweet onions, olives and garlic baby potatoes.

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CRÈME BRÛLÉE

COFFEE

^{*}These are Sample Menus. Ingredients may vary according to garden availability and season.