



## REDEEMER FEAST TASTE MENU

SATURDAY 20th JULY 2024

WELCOME APERITIF WITH ENTRÉE

Sea snails, tartlet with creamed cod

STARTERS

“Saor” scallops

Musky octopus, steamed chard and “Bagna Cauda”

FIRST COURSES

Ravioli with crab, saffron sauce and lumpfish eggs

Cuttlefish ink risotto with marinated in yuzu cuttlefish carpaccio and pumpkin flower

Melon sorbet and finger lime

SECOND COURSES

Lightly smoked sole with porcini mushrooms, porcini foam and black truffle

PRE DESSERTS

Peach ice cream

LASTLY

Fried cream with fresh figs and sweet and sour sauce with grape vinegar (Acetaia Sereni)

Coffee

\*All dishes are served with a basket of artisanal bread made with selected and naturally leavened organic flour\*

For any information on substances and allergens you can consult the appropriate documentation that will be provided by the service staff.

