

## Quadro

A departure from the ordinary



*Smoked duck breast, plum chutney, sprout & toasted buckwheat salad, balsamic gastrique*

Or

*Talisker whisky cured salmon gravadlax, pink grapefruit & fennel ceviche, fennel pollen macarons*

Or

*Roasted broccoli floret & barley salad, crumbled baked ricotta, tamari soy dressing*

Or

*Strozzapreti pasta with red wine braised ox-tail meat, chunky tomatoes & thyme sauce, grated grana*

Or

*Prawn risotto with soft poached surprise egg, crowned with a prawn carpaccio, spring onion ash, olive oil*

## Followed by

*Seared meagre, sautéed spinach with kalamata olives, confit garlic & lemon zest*

Or

*Sea bass fillets, vegetable "minestrone" bloody mary sauce*

Or

*Herb crusted rack of lamb, puy lentil & bacon cassoulet, own juices*

Or

*Grilled beef fillet, melting red wine butter, mushroom & porcini ragout, pan juices*

## To round up your meal

*Assiette gourmand of chocolate with different textures & temperatures*

Or

*"Figolla" Quadro style*

Coffee

Free flowing wine, water & soft drinks

**€69 per person. Children 6-12 years €25. Free parking included.**