

MENU

AMUSE-BOUCHE PAR/BY VICOSTONE

Foccacia

Rosemary aromas, tomato, and olives

Cornbread (V)

APPETIZER

Salmon tartare with citrus and herbs, on avocado base, topped with a parmesan crisp

Served with a medley of caramelized root vegetables and delicate feta crumbles

Option beet tartare (V)

MAIN COURSE

Red wine–braised beef cheeks

Handmade cavatelli, creamy wild mushroom sauce

Option grilled portobello with truffle oil (V)

DESSERT PAR/BY MAISON CR

Candy & Dessert Bar

Available at the end of the awards ceremony