

MENU

AMUSE-BOUCHE *By Vicostone*

Focaccia trilogy

Cornbread (GF)

APPETIZER

Foie gras en torchon

Cherry confit and golden brioche

Burrata caprese (V)

Roasted heirloom tomatoes, baby greens,
balsamic reduction

MAIN COURSE

Braised beef cheek

Creamy potato purée, roasted carrots,
wild mushrooms

Vegetarian lasagna (V)

Seasonal vegetables, fresh herb tomato sauce

DESSERT

Candy & dessert bar

Available after the awards ceremony