

Long Room Dinner

WITH JOHNNY DI FRANCESCO



TRIO DI CANAPES

MUSHROOM ARANCINI

DEEP FRIED, SERVED OVER PARMESAN AND TRUFFLE CREAM

TEMPURA PRAWN

LEMON AND HERBS MAYO CROSTINO

CURED SALMON

RICE CRACKER, AVOCADO CREAM, DILL

ANTIPASTO

MEDAGLIONI D'ARAGOSTA

SOUS VIDE LOBSTER, SALMON CAVIAR, CROSTINO AL BURRO, PICKLED
FENNEL, STRAWBERRY AND GREEN APPLE SALAD, LEEK CREAM & OLIO
VERDE

SECONDO

DUO DI ANATRA

CRISPY SKIN DUCK BREAST, CONFIT
DUCK LEG, POTATO FONDANT, BABY
KING MUSHROOM AND DUCK JUS

ALTERNATING

GUANCIA DI MANZO

SLOW BRAISED BEEF CHEEK IN VINO
ROSSO, MASH POTATOES AND SEASONAL
VEGETABLE

DOLCE

PERA UBRIACA AL RUM

POACHED PEAR IN SPICED RUM SYRUP, CINNAMON CRUMBLE, GELATO
AL CARAMELLO SALATO, ORANGE ZEST