

# THE TERRACE AND OUTDOOR GARDENS

## SUMMER RESTAURANT WEEK

Dinner, 60 per person

### FIRST COURSE

*choice of*

TRUMPET MUSHROOM CARPACCIO (v)  
fennel barigoule, hazelnuts, parmesan

YELLOWFIN TUNA TARTARE  
avocado, radish, sesame\*

LIONI BURRATA (v)  
blistered tomato, semolina cracker

WAGYU BEEF TARTARE +5  
crème fraîche, black garlic, focaccia\*

### MAIN COURSE

*choice of*

BROCCOLI CACIO E PEPE (v)  
rigatoni, pine nuts, pecorino, demi sec tomato

ORA KING SALMON  
morels, peas, sorrel butter

SKIRT STEAK FRITES  
calabrian chimichurri\*

CRESCENT DUCK +8  
radish, snow pea, rhubarb, melted leek

### DESSERT

*choice of*

CHOCOLATE BUDINO  
salted caramel, cocoa nib tuile

LEMON TORTA CAPRESE  
polenta chips, lemon ginger curd, toasted meringue