



## CORPORATE MENU

### AMUSE BOUCHE

#### VEGETABLE TARTLETT

ROASTED VEGETABLES, ASIAGO CHEESE

### SALAD

#### ARTICHOKE AND FENNEL RAVIOLINI

ORGANIC TOMATO CONFIT, PEARL ONIONS, PARMESAN EMULSION, ANISE HYSSOP SALAD

### ENTREE

CHOICE OF

#### EGGPLANT SCALLOPINE

SAUTÉED EGGPLANT, BRAISED MUSHROOMS, SMOKED MOZZARELLA

#### SEA BASS WITH SYRAH SAUCE

LEEK POTATO PARMENTIER, ROASTED AND TEMPURA CELERY

### DESSERT

CHOICE OF

#### LAVENDER CRÈME BRULEE

#### CHOCOLATE GANACHE