



# Sunset Monalisa

## Menu de Sabores

### OYSTER TRUFFLE PORCINI

Baked oysters with porcini mushrooms and truffle.



### GF DF TUNA TARTAR

Tuna tartare with chipotle vinaigrette and sesame, served with toasted polenta.

or

### v GORGONZOLA SALAD

Mixed organic springs with gorgonzola cheese, pears, cranberries and honey champagne vinaigrette.



### TRUFFLE TAGLIATELLE

Homemade pasta sautéed with 24 month aged Parmigiano cheese.

or

### SALMON BROCCOLI

Braised Alaska salmon with broccoli puree, fennel confit and lemon grass foam.

or

### LAMB SHANK

Lamb shank confit (cooked for 18 hours) with fondant potatoes, spinach and lavender baked apricot.



### CHOCOLATE SPHERE

Bitter chocolate sphere stuffed with mandarin sorbet and peppermint.

85 usd with 16% tax and service included.