



## QUICK AND EASY LUNCH BUFFET

---

### **SALAD**

**(Choice of one of the following)**

**Tofu**, Seaweed, Cucumber, Asian Pear, Edamame, Ponzu

**Couscous**, Tomatoes, Mint, Zucchini, Parsley, Lemon Vinaigrette

**Curried Cauliflower**, Dried Currants, Toasted Almonds

**Spiced Chickpeas**, Red Onions, Herbs, Yogurt

**Orzo**, Artichokes, Feta, Olives, Pine Nuts, Spinach

**Penne Pasta**, Arugula Pesto, Ricotta Salata

**Roasted Beets**, Shaved Fennel, Goat Cheese

**Soba Noodles**, Crisp Vegetables, Ginger Sesame Dressing

**Roasted Fingerling Potatoes**, Bell Peppers, Thyme, Honey Dijon Mustard

**Baby Mozzarella**, Red and Yellow Cherry Tomatoes, Basil Pesto

**Organic Greens**, Cucumbers, Tomatoes, Carrots, Sherry Vinaigrette

**Caesar**, Garlic-Anchovy Dressing, Focaccia Croutons

**Iceberg**, Tomatoes, Red Onion, Blue Cheese, Bacon, Herb Dressing

**Stone Fruits**, Jicama, Mint, Sherry Vinegar

**Watermelon**, Feta Cheese, Pickled Onions, Aged Balsamic

**Summer Beans**, Peppers, Herbs, Lemon Vinaigrette

**Green Papaya**, Thai Chilies, Long Beans, Roasted Peanuts

**Greek**, Feta, Olives, Cucumbers, Lemon-Oregano



## QUICK AND EASY LUNCH BUFFET (CONTINUED)

---

### **ASSORTED GOURMET SANDWICHES & WRAPS**

(Choice of three of the following)

**Roasted New York Strip**, Vermont Cheddar, Caramelized Onions, Arugula, Roasted Garlic Aioli, Baguette

**Roast Beef**, Broccoli Rabe, Cherry Peppers, White Bean-Garlic Puree, Rosemary Ciabatta

**Prosciutto di Parma**, Soppressata, Aged Provolone, Iceberg Lettuce, Cherry Peppers, Oregano-Red Wine Vinaigrette, Italian Bread

**Salami**, Smoked Ham, Buffalo Mozzarella, Olive Oil & Vinegar, French Bread

**Black Forest Ham**, Smoked Grafton Cheddar, Cole Slaw, Jalapeno-Mustard, Baguette

**Turkey Club**, Smoked Bacon, Romaine, Heirloom Tomatoes, Avocado, Basil Mayo, Brioche

**Smoked Turkey Breast**, Gruyere, Watercress, Sun-Dried Tomatoes, Pesto Aioli, Onion Roll

**Pepper Turkey**, Bibb Lettuce, Avocado, Bacon, Sweet Onion Relish, Kaiser Roll

**Grilled Herb Chicken**, Romaine, Shaved Parmesan, Caesar Dressing, Whole Wheat Wrap

**Soy-Honey Chicken**, Asian Pear, Pickled Carrots, Mizuna, Ginger Puree, Sesame Roll

**Tandoori Chicken**, Plum Tomatoes, Cucumbers, Feta, Lemon Hummus, Mediterranean Wrap

**Chinese Chicken Salad**, Romaine, Carrots, Bean Sprouts, Cucumbers, Hoisin Aioli, Sesame Bun

**Classic Tuna Salad**, Cornichon, Celery, Pickled Red Onion, Shaved Fennel, Marble Rye

**Goat Cheese**, Avocado, Chopped Chickpeas, Tomatoes, Sprouts, Walnut Pesto, Seven Grain

**Beefsteak Tomatoes**, Buffalo Mozzarella, Fresh Basil, Aged Balsamic Vinegar, Olive Oil, Focaccia

**Marinated Portobello Mushrooms**, Goat Cheese, Roasted Tomatoes, Spinach Wrap

### **Includes the following:**

North Fork Potato Chips

Thin Breads, Seasonal Hummus

Fresh Seasonal Fruits and Berries



## QUICK AND EASY LUNCH BUFFET (CONTINUED)

---

### FROM THE PASTRY SHOP

(Choice of four of the following)

**Strawberry Panna Cotta**, Elderflower, Rhubarb Compote

**Devil's Food Cake**, Chocolate Mousse, Dulce de Leche Center

**Ginger Crème Brûlée**, Sesame Tuile, Sautéed pineapple

**Mango Tapioca**, Coconut Streusel

**Black & White Chocolate Torte**, Apricot Coulis

**Almond Cherry Clafoutis**, Pistachio Cream

**New York Style Cheese Cake**, Stone Fruit Compote

**Blueberry Tart**, Corn Frangipane, Citrus Blueberry Sauce

**Milk Chocolate Torte**, Passion Cream, Cassis Coulis

**Vanilla Scented Rice Pudding**, Apricot, Coconut Cream

**Double Raspberry-Chocolate Tart**, Passion Fruit Sauce

**Traditional Key Lime Pie**, Mango, Chantilly Cream

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



## DELI EXTRAVAGANZA

---

### SOUPS

(Choice of one of the following)

**Wonton Soup**, Baby Bok Choy, King Oyster Mushrooms, Scallions

**Heirloom Tomato Soup**, Parmesan Croutons, Basil Pesto

**Asparagus Soup**, Chive Crème

**Sweet Corn Soup**, Cotija Cheese, Lime, Cilantro

**Chilled Pea Soup**, Mint, Garbanzos, Spicy Yogurt

**Miso Soup**, Wakame, Scallions, Tofu

**Thai Chicken Soup**, Ginger, Cilantro, Coconut Milk

### SALAD

(Choice of one of the following)

**Tofu**, Seaweed, Cucumber, Asian Pear, Edamame, Ponzu

**Couscous**, Tomatoes, Mint, Zucchini, Parsley, Lemon Vinaigrette

**Curried Cauliflower**, Dried Currants, Toasted Almonds

**Spiced Chickpeas**, Red Onions, Herbs, Yogurt

**Orzo**, Artichokes, Feta, Olives, Pine Nuts, Spinach

**Penne Pasta**, Arugula Pesto, Ricotta Salata

**Roasted Beets**, Shaved Fennel, Goat Cheese

**Soba Noodles**, Crisp Vegetables, Ginger Sesame Dressing

**Roasted Fingerling Potatoes**, Bell Peppers, Thyme, Honey Dijon Mustard

**Baby Mozzarella**, Red and Yellow Cherry Tomatoes, Basil Pesto

**Organic Greens**, Cucumbers, Tomatoes, Carrots, Sherry Vinaigrette

**Caesar**, Garlic-Anchovy Dressing, Focaccia Croutons

**Iceberg**, Tomatoes, Red Onion, Blue Cheese, Bacon, Herb Dressing

**Stone Fruits**, Jicama, Mint, Sherry Vinegar

**Watermelon**, Feta Cheese, Pickled Onions, Aged Balsamic

**Summer Beans**, Peppers, Herbs, Lemon Vinaigrette

**Green Papaya**, Thai Chillies, Long Beans, Roasted Peanuts

**Greek**, Feta, Olives, Cucumbers, Lemon-Oregano



## DELI EXTRAVAGANZA (CONTINUED)

---

### **CHOICE OF MEATS AND CHEESES**

(Choice of three meats and three cheeses from the following)

#### **Gourmet Deli Selections Featuring:**

Black Forest Ham  
Roasted New York Strip  
Herbed Carved Chicken Breast  
Sweet Soppressatta  
Pepper Pastrami  
Spiced Beef Tenderloin  
Prosciutto di Parma  
Smoked Turkey Breast

#### **Gourmet Cheese Selections Featuring:**

Mozzarella di Bufala  
Dill Havarti  
Cave Aged Emi Gruyère  
Grafton Smoked Cheddar  
Taylor Farmstead Gouda  
Vella Monterey Jack  
Vermont Cabot White Cheddar

#### **Includes the following:**

Grilled Vegetables  
Assorted Baby Lettuces, Tomatoes, Pickles  
Basil Mayo, Sun-Dried Tomato Aioli, Miso-Mustard Spread  
Chef's Selection of Healthy and Rustic Breads



## DELI EXTRAVAGANZA (CONTINUED)

---

### FROM THE PASTRY SHOP

(Choice of four of the following)

**Strawberry Panna Cotta**, Elderflower, Rhubarb Compote

**Devil's Food Cake**, Chocolate Mousse, Dulce de Leche Center

**Ginger Crème Brûlée**, Sesame Tuile, Sautéed pineapple

**Mango Tapioca**, Coconut Streusel

**Black & White Chocolate Torte**, Apricot Coulis

**Almond Cherry Clafoutis**, Pistachio Cream

**New York Style Cheese Cake**, Stone Fruit Compote

**Blueberry Tart**, Corn Frangipane, Citrus Blueberry Sauce

**Milk Chocolate Torte**, Passion Cream, Cassis Coulis

**Vanilla Scented Rice Pudding**, Apricot, Coconut Cream

**Double Raspberry-Chocolate Tart**, Passion Fruit Sauce

**Traditional Key Lime Pie**, Mango, Chantilly Cream

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



## BUSINESS LUNCH BUFFET

---

### SOUPS

(Choice of one of the following)

**Wonton Soup**, Baby Bok Choy, King Oyster Mushrooms, Scallions

**Heirloom Tomato Soup**, Parmesan Croutons, Basil Pesto

**Asparagus Soup**, Chive Creme

**Sweet Corn Soup**, Cotija Cheese, Lime, Cilantro

**Chilled Pea Soup**, Mint, Garbanzos, Spicy Yogurt

**Miso Soup**, Wakake, Scallions, Tofu

**Thai Chicken Soup**, Ginger, Cilantro, Coconut Milk

### SALAD

(Choice of one of the following)

**Tofu**, Seaweed, Cucumber, Asian Pear, Edamame, Ponzu

**Couscous**, Tomatoes, Mint, Zucchini, Parsley, Lemon Vinaigrette

**Curried Cauliflower**, Dried Currants, Toasted Almonds

**Spiced Chickpeas**, Red Onions, Herbs, Yogurt

**Orzo**, Artichokes, Feta, Olives, Pine Nuts, Spinach

**Penne Pasta**, Arugula Pesto, Ricotta Salata

**Roasted Beets**, Shaved Fennel, Goat Cheese

**Soba Noodles**, Crisp Vegetables, Ginger Sesame Dressing

**Roasted Fingerling Potatoes**, Bell Peppers, Thyme, Honey Dijon Mustard

**Baby Mozzarella**, Red and Yellow Cherry Tomatoes, Basil Pesto

**Organic Greens**, Cucumbers, Tomatoes, Carrots, Sherry Vinaigrette

**Caesar**, Garlic-Anchovy Dressing, Focaccia Croutons

**Iceberg**, Tomatoes, Red Onion, Blue Cheese, Bacon, Herb Dressing

**Stone Fruits**, Jicama, Mint, Sherry Vinegar

**Watermelon**, Feta Cheese, Pickled Onions, Aged Balsamic

**Summer Beans**, Peppers, Herbs, Lemon Vinaigrette

**Green Papaya**, Thai Chillies, Long Beans, Roasted Peanuts

**Greek**, Feta, Olives, Cucumbers, Lemon-Oregano



## BUSINESS LUNCH BUFFET (CONTINUED)

---

### MAIN DISHES

(Choice of three of the following)

**Pan Roasted Atlantic Salmon**, Braised Leeks, Red Wine Butter

**Baked Filet of Red Snapper**, Grilled Eggplant, Salsa Verde

**Paillard of Free Range Chicken**, Ratatouille, Thyme Jus

**Grilled Marinated Mahi-Mahi**, Pineapple, Red Onion

**Seared Beef Tenderloin**, Roasted Mushrooms and Artichokes, Sage Jus

**Thai Chili Marinated Baby Back Ribs**, Green Papaya Salad, Peanuts

**Grilled Leg of Lamb**, Spicy Green Olive Sauce, Parsley

**Baked Lasagna**, Ricotta Cheese, Roasted Tomatoes

**Vietnamese Grilled Pork**, Rice Vermicelli, Coriander, Lime

**Balsamic Glazed Breast of Organic Turkey**, Broccoli Rabe, Roasted Garlic

**Cavatelli Pasta**, Tomato Ragout, Black Olives, Capers, Asiago Cheese

**(Choice of one of the following included; choice of two, additional \$15.00 per person)**

Pan Seared Roasted Garlic Polenta Cake

Oven Roasted Red Bliss Potato, Rosemary and Olive Oil

Yukon Gold Potato Purée

Steamed Jasmine Rice, Coconut and Lemon Grass

Wild Rice Blend Pilaf

Fingerling Potato with Garlic

Potato Gratin with Pecorino Cheese

Baked Macaroni Pasta with Three Cheeses

Sour Dough Bread Pudding with Savory Herbs



## BUSINESS LUNCH BUFFET (CONTINUED)

---

### FROM THE PASTRY SHOP

(Choice of four of the following)

**Strawberry Panna Cotta**, Elderflower, Rhubarb Compote

**Devil's Food Cake**, Chocolate Mousse, Dulce de Leche Center

**Ginger Crème Brûlée**, Sesame Tuile, Sautéed pineapple

**Mango Tapioca**, Coconut Streusel

**Black & White Chocolate Torte**, Apricot Coulis

**Almond Cherry Clafoutis**, Pistachio Cream

**New York Style Cheese Cake**, Stone Fruit Compote

**Blueberry Tart**, Corn Frangipane, Citrus Blueberry Sauce

**Milk Chocolate Torte**, Passion Cream, Cassis Coulis

**Vanilla Scented Rice Pudding**, Apricot, Coconut Cream

**Double Raspberry-Chocolate Tart**, Passion Fruit Sauce

**Traditional Key Lime Pie**, Mango, Chantilly Cream

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



## ASIAN LUNCH BUFFET

---

### SOUP

**Miso Soup**, Tofu Wakame, Scallions

### SALADS

**Chinese Chopped Chicken Salad**, Roasted Peanuts, Crisp Noodles

**Soba Noodle Salad**, Crunchy Cucumbers, Tofu, Scallions, Soy Peanut Dressing

**Japanese Garden Salad**, Sprouts, Edamame, Carrot-Ginger Vinaigrette

### ENTRÉES

(Choice of three of the following)

**Honey Glazed Long Island Duck Breast**, Ginger, Flowering Chives

**Pan Seared Snapper**, Japanese Eggplant, Green Onions, Szechuan Pepper

**Ginger Hoisin Glazed Barbecued Chicken Breast**

**Steamed Black Bass**, Sautéed Pea Shoots, Sweet Soy Sauce

**Thai Green Curry Mussels**, Long Beans, Oyster Mushrooms, Kaffir Lime

**"Tonkatsu" Fried Pork Chop**, Shredded Cabbage, Lemon

**Stir Fried Asian Vegetables**, Baby Bok Choy, Shiitake Mushrooms, Garlic Sauce

**Stir Fried Noodles with Vegetables**, Choice of Beef, Chicken or Shrimp

**Ma Po Tofu**, Minced Pork, Hot Chili, Scallion

**Marinated Crispy Beef**, Chinese Broccoli, Fermented Black Beans

**Sautéed Jumbo Prawns**, Celery, Lotus Root, Oyster Sauce

(Choice of one of the following)

Steamed Lemongrass-Coconut Infused Jasmine Rice

Steamed Jasmine Rice

Steamed Brown Rice



## ASIAN LUNCH BUFFET (CONTINUED)

---

### DESSERTS

Mango Tapioca Pudding, Coconut Streusel

Green Tea Center Dark Chocolate Torte

White Chocolate Coconut Panna Cotta, Macadamia Nuts

Mandarin Cheese Cake, Chocolate Five Spice Tuille

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



## TUSCAN LUNCH BUFFET

---

### SOUP

(Choice of one of the following)

**Minestrone**, Tuscan Country Bread Grilled with Roasted Garlic

**Lentil Soup**, Fennel Sausage, Parmigiano-Reggiano

### ANTIPASTO AND ITALIAN BREAD DISPLAY

Selection of Antipasto and Cured Meats

Selection of Imported Cheese

Marinated Eggplant, Baby Fennel, Roasted Peppers, Olives

Tomatoes, Buffalo Mozzarella, Basil, Aged Balsamic Drizzle

Chef's Selection of Italian Breads

(Choice of three of the following Pastas)

Fusilli

Rigatoni

Orecchiette

Farfalle

Cavatelli

Wild Mushroom Ravioli

Four Cheese Ravioli

Ricotta-Spinach Tortellini

(Choice of three of the following Sauces)

Bolognese

Alfredo

Marinara

Roasted Garlic Forest Mushroom Stew

Goat Cheese, Lemon and Black Pepper Sauce

Italian Sausage and Clams in White Wine Sauce

Puttanesca Sauce

Black Truffle Sauce

Amatriciana Sauce

Fresh Plum Tomato with Basil Pesto

Sun-Dried Tomato Pesto Sauce



## TUSCAN LUNCH BUFFET (CONTINUED)

---

### ENTREE

(Choice of one of the following)

**Herb Roasted Leg of Lamb**, Artichoke, Barolo Wine Reduction

**Grilled Tuscan Rib Steak**, Roasted Potato

**Wild Salmon Baked with Black Olive**, Lemon, Garlic

**Pan Roasted Branzino**, Onion Puree, Scallions, Mint

**Balsamic Glazed Chicken Breast**, Grilled Radicchio, Rosemary

**Roasted Breast of Chicken alla Diavolo**, Black Pepper, Red Onion, Parsley

**Rabbit Braised in White Wine**, Sundried Tomato, Fennel

### DESSERT

(Choice of four of the following)

**Tiramisu**, Coffee Soaked Lady Fingers, Crème Anglaise

**Lemon Cello Panna Cotta**, Crisp Citrus Tuile

**Ricotta Amaretti Cheese Cake**

**Chocolate Pistachio Cannoli**

**Chocolate Mousse**, Hazelnut Cream Center, Chocolate Cake

**Assorted Italian Cookies and Biscotti**

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection



## DIM SUM LUNCH BUFFET

---

### *SOUP*

**Wonton Soup**, Baby Bok Choy, King Oyster Mushrooms, Scallions

### *SALAD*

**Chinese Sesame Noodle Salad**

**Asian Greens**, Sprouts, Daikon, Snap Peas, Ginger Dressing

### *DIM SUM PRESENTED IN TRADITIONAL STEAMER BASKET*

(Choice of four items from the following dim sum)

#### **Crisp Spring Rolls**

Vegetable

Shrimp

Lobster

#### **Pot Stickers**

Turkey

Pork

Vegetable

#### **Sui Mei**

Chicken

Pork and Shrimp

Beef

#### **Chinese Specialties**

Barbecued Pork Steamed Buns

Crisp Chicken Lollipops

Stir Fry Soft Lo Mein Noodles with Vegetables

#### **Assorted Condiments Including:**

Chinese Barbecue, Sweet and Sour, Chinese Mustard, Soy Vinegar, Szechuan Sweet and Hot, Sambal Sauce

#### **Desserts**

Sweet Rice Balls, Sweet Red Bean Paste

Sticky Rice with Mango

Grilled Pineapple Strudel, Candied Macadamias

Sweet Tapioca, Coconut Cream and Sesame Tuile

Mandarin Orange Cake

Seasonal Sliced Fruits

*Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection*



## PLATED THREE COURSE LUNCH

---

### STARTER

(Choice of one Soup or Salad)

### SOUP

**Wonton Soup**, Baby Bok Choy, King Oyster Mushrooms, Scallions

**Heirloom Tomato Soup**, Parmesan Croutons, Basil Pesto

**Asparagus Soup**, Chive Crème

**Sweet Corn Soup**, Cotija Cheese, Lime, Cilantro

**Chilled Pea Soup**, Mint, Garbanzos, Spicy Yogurt

**Miso Soup**, Wakame, Scallions, Tofu

**Thai Chicken Soup**, Ginger, Cilantro, Coconut Milk

### SALAD

**Baby Romaine**, Shaved Parmesan, Roasted Garlic Croutons, Creamy Black Pepper Dressing

**Asian Caesar**, Wonton Crisps, Sesame Chips, Cashews, Soy-Garlic Emulsion

**Baby Arugula**, Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Basil Oil

**Frisée**, Crisp Goat Cheese, Smoked Bacon, Tomatoes, Roasted Shallot Vinaigrette

**Mache**, Seasonal Pluots, Prosciutto, Ricotta Salata, Honey- White Balsamic Drizzle

**Baby Spinach**, Serrano Ham, Manchego, Fennel, Marcona Almonds, Broken Olive Dressing

**Watercress**, Endive, Radicchio, Gorgonzola, Hazelnuts, Sherry Vinaigrette

**Iceberg**, Tomatoes, Roquefort, Applewood Smoked Bacon, Red Onions, Buttermilk

**Bibb**, Avocado, Radish, Grapefruit, Toasted Pine Nuts, Sesame Dressing

**Organic Field Mix**, Watermelon, Feta, Mint, Pickled Red Onions, Aged Balsamic Reduction

**Red Leaf Lettuce**, White Anchovies, Haricot Vert, Eggs, Olives, Red Wine Vinaigrette



## PLATED THREE COURSE LUNCH

---

### ENTREE

#### Chilled

**Chicken Cobb**, Smoked Bacon, Tomato, Egg, Avocado, Blue Cheese, Herb Dressing

**Miso-Glazed Salmon**, Soba Noodles, Soy-Ginger Dressing, Shiso

**Seared Yellowfin Tuna**, Summer Beans, Eggs, Olives, Heirloom Tomatoes

**Hoisin Duck Breast**, Butter Lettuce, Cucumber, Scallions, Carrots, Red Chili Dressing

**Grilled New York Strip Steak**, Fingerling Potatoes, Shaved Fennel, Arugula, Roasted Garlic Dressing

**Herb Chicken Breast**, Red and Green Romaine, Shaved Parmesan, Focaccia Crouton, Black Pepper Dressing

**Thai Chicken**, Napa Cabbage, Watercress, Crispy Rice Noodles, Peanuts, Basil Dressing

**Curry Spiced Tofu**, Garbanzo Beans, Cucumber Salad, Mint Yogurt Sauce

#### Hot

**Roasted Chilean Sea Bass**, Melted Onion Puree, Spring Pea Shoots, Plum- Sake Reduction

**Sautéed Snapper**, Crushed Plantains, Roasted Tomato-Onion Sofrito

**Steamed Black Bass**, Black Forbidden Rice, Kaffir - Lime Coconut Broth

**Honey Miso Cod**: Maitake Mushrooms, Somen Noodles, Hon Dashi

**Seared Salmon Filet**, Mustard Seed, Soft Herbs, Toy-Box Tomato Gazpacho

**Pan Seared Scallops**, Fennel, Sweet Corn, Grapefruit Reduction

**Pan Seared Filet of Beef**, Potato Leek Hash, Grilled Artichokes, Tomato Confit

**Herb Beef Tenderloin**, Olive Oil Potato Puree, Asparagus, Wild Mushroom, Pinot Reduction

**Grilled Hanger Steak**, Fingerling Potato Confit, Chorizo, Fennel, Pommery Mustard Sauce

**Herb Crusted Chicken**, Chickpea Ragout, Harissa, Mint-Greek Yogurt

**Roasted Free-Range Chicken**, Anson Mill White Corn Grits, Spring Onion, Truffle Jus

**Eggplant Cutlet**, Panko Bread Crumbs, Melted Buffalo Mozzarella, Basil, Tomato Gravy

**Green Pea Risotto**, Black Trumpet Mushrooms, Shaved Vella Jack Cheese, Herb Salad

**Organic Market Vegetables**, Cardamom Infused Basmati Rice, Red Curry, Almond Milk



## PLATED THREE COURSE LUNCH

---

### DESSERT

**New York Style Cheese Cake**, Stone Fruit Compote

**Almond Cherry Clafoutis**, Pistachio Cream

**Devil's Food Cake**, Chocolate Mousse, Dulce de Leche Center

**Pineapple Terrine, Toasted Coconut**, Raspberry Yuzu Sauce

**Double Raspberry Chocolate Tart**, Passion Fruit Sauce

**Black & White Chocolate Torte**, Apricot Coulis

**Milk Chocolate Torte**, Passion Cream, Cassis Coulis

**Strawberry Panna Cotta**, Elderflower, Rhubarb Compote

**Blueberry Tart**, Corn Frangipane, Citrus Blueberry Sauce

Freshly Brewed Illy Coffee, Decaffeinated Coffee, Tealeaves Tea Selection