

## THE MISTRAL DINNER WITH ANTIPASTI TABLE

### STARTER

#### THE MISTRAL ANTIPASTI

Parma ham • coppa • speck • salami • lardo • mortadella  
mixed olives • pickles • artisan cheeses • Italian salads • seasonal dressing

### MAIN

#### SFORMATO FONTINA (V)

double-baked soufflé • fontina • parmesan  
or

#### PIZZA LA LUGANIGA

black truffle base mozzarella cheese pizza • Luganiga sausage  
wild mushrooms • scamorza cheese • rocket  
or

#### AGNOLOTTI DI ANATRA IN CREMA TARTUFATA

duck agnolotti • Parma ham • porcini • black truffle sauce  
or

#### FETTUCCHINE AL RAGU DI AGNELLO E TIMO

fettuccine • slow-cooked lamb ragu • San Marzano tomato sauce • thyme  
or

#### BRANZINO AL FORNO

pan-roasted sea bass • clams • spinach • broccoli • celeriac puree • champagne sauce  
or

#### OSSOBUCO

Italian veal shank • bone marrow • saffron acquarello carnaroli rice  
San Marzano tomato sauce  
or

#### TAGLIATA DI MANZO AL TARTUFO

grilled Argentinian sirloin • black truffle • rocket salad • veal jus  
(\$120 supplement)\*

\$598 per person

Signature Club member \$528 per person

