

DALMATINO

Dinner Menu Sample



Day 1

Appetizer

Octopus Carpaccio with Mango and Herbs

Main Course

Salt Crust Sea Bass, Lemon, Garlic, Edible Potato Pannikin, Boiled Chard Leaves

Dessert

Burning Sphere dessert (Milk, Chocolate Brownie with Lavender)

Day 2

Appetizer

Shrimp Chips, Cilantro Foam, Potato Puree

Main Course

Braised Squids stuffed with Tomatoes, Olives and Red Rice, Steamed Asparagus,

Vegetables Brunoise and Red Cabbage Puree

Dessert

Crème Fraiche and Vanilla Cake, Wild Berries

Day 3

Appetizer

Marinated, Sliced Beefsteak and Braised with Butter

Main Course

Veal Steak in White Wine and Basil Sauce, Rolled and Stuffed with Cottage Cheese and Prosciutto, Pumpkin Custard, Spring Onions

Dessert

Almond Tart with White Chocolate Cream and Ruby “dome”



Day 4

Appetizer

Handmade Green Reginette Pasta, Parmesan Sauce, Capers, Rump Steak Strips

Main Course

Honey Glazed "Sous Vide" Duck Breasts, Green Pepper Gelato, Fried Leek

Dessert

Pistachio Mousse, Coffee Cream, Crispy Fig Cracker

Day 5

Appetizer

Zucchini Carpaccio, Truffle Aceto Cheese, Mint, Flowers, Cherry, Tomatoes,

Toasted Poppy Bread

Main Course

San Pietro Fish baked with Feta and Vegetable, Warm Bagna Cauda Sauce

Dessert

Hazelnut Ring Biscuit, Strawberry Cream, Glazed Peanuts

Day 6

Appetizer

Mushroom and Lemon Risotto with Shallot

Main Course

Pork Loin, Dried Plum, Plum Jam Sauce, Julienne Steamed Vegetables, Fennel Puree

Dessert

Craquelin Éclair with Mascarpone Cream



Day 6

Appetizer

Mussels Soup with edible Flowers

Main Course

Baked Swordfish, Glazed Red Lentil, Rucola Chips, Reduced Vinegar Sauce

Dessert

Black Friday Dessert (Blackberries Cake, Black Dragon Beard, Dark Cookie Crumble)