

# *Rara Avis*

## *Lunch Menu Sample*



# *Day 1*

## **Cold Appetizer**

Pag Cheese and Nuts Marinated in Sage and Olive Oil, Cracklings and Homemade Fig Marmalade

## **Warm Appetizer**

Crab Cream Soup, Marinated Sea Shells and Dehydrated Lemon

## **Main Course**

Poached Cod with Sturgeon Caviar, Saffron Soup and Roasted Corn

## **Dessert**

Crepes in Orange Sauce with Homemade Raspberry and Prosecco Ice Cream

## *Day 2*

### **Cold Appetizer**

Cold Squash and Ginger Soup with Red Peppercorns

### **Warm Appetizer**

Homemade Pasta with Beef Tenderloin and Penny Bun Mushrooms

### **Main Course**

Slow Cooked Ox Tail in Porto Wine with Sweet Potato and Chili Puree

### **Dessert**

Orange and Rosemary Cake with Wild Orange and Pine Needle Cream

# *Day 3*

## **Cold Appetizer**

Beef Tenderloin Carpaccio with Parmesan, Toasted Rosemary and Walnut Bread

## **Warm Appetizer**

Tomato and Oregano Cream Soup with Celery and Goat Milk Mousse

## **Main Course**

Deer Fillet served with Chanterelle Cream and Squash Gnocchi

## **Dessert**

Homemade Raspberry and Honey Ice Cream with Vanilla and Dark Chocolate Cream

# *Day 4*

## **Cold Appetizer**

Cheese with Truffles served with Black Grapes and Figs

## **Warm Appetizer**

Wild Hare Risotto and Kale Cream

## **Main Course**

Baby Beef Cheeks with Dried Plums and Celery Puree

## **Dessert**

Chocolate and Whiskey Mousse

# Day 5

## Cold Appetizer

Beefsteak and Arugula Salad, Marinated Cherry Tomatoes, Garlic Croutons, Cheese Crisps and Caesar Dressing

## Warm Appetizer

Roasted Vegetable Cream Soup with Pumpkin Oil

## Main Course

Quails served in Honey-Mustard Sauce, Fried Mashed Potatoes with Dalmatian Pancetta

## Dessert

Dried Fig and Walnut Cake

# *Day 6*

## **Cold Appetizer**

Chicken Salad with Quail Eggs and Mustard Dressing

## **Warm Appetizer**

Saffron and Black Pig Prosciutto Tagliatelle

## **Main Course**

Lamb Chops with Pea Puree and Au Gratin Potato Salad

## **Dessert**

Orange and Honey Semifreddo

*During our cruise, we prefer visits to local fishermen who always have freshly caught fish, salted with freshly harvested local flower of salt, prepared traditionally on the grill, using vine and olive tree wood. Fish is served in local olive oil.*

*There is no more genuine love than the love for food!*



*Chef Marko Matic*