

ARNAUD BERTHELIER CMC  
3/4 COURSES PLATED DINNERS SELECTIONS  
SPRING / SUMMER 2023

3 courses dinners choose 1 appetizer, 1 entremet or main course and 1 dessert

4 courses dinners choose 1 appetizer, 1 entremet, 1 main course, 1 dessert

## APPETIZERS

**Tomato Gazpacho** tomato, cucumber, strawberries basil,

**Ajo Blanco** almond, garlic, croutons, grapes

**Chilled Cucumber Soup** fresh goat cheese, shrimp, mint, bruschetta

**Cavaillon Melon Soup** honey, lime, coconut lemongrass air

**Watermelon Salad** feta, lime, chili flakes, olive oil, basil

**Beet Salad** citrus dressing, burrata

## ENTREMETS

**Wild Mushroom Risotto** porcini, parmesan crisp, red wine reduction, herbs

**Saffron Risotto** mussels, piquillo peppers, pickled onion

**Spaghetti Chitarra** squid ink, sautéed calamari, parsley

**Potato Gnocchi** Lemon, asparagus, Iberic ham, parmesan

**Pappardelle** celeriac, artichokes, truffles

**Tortellini** Shrimp, calamari, artichokes, crustacean essence

## MAIN COURSES

**Baked Branzino** citrus, fennel, olives, tomatoes, fennel pollen

**Sea Bream** zucchinis and apple chutney, socca, Romanesco

**Roasted Bacalao** chorizo, almond puree, zucchini, piquillo peppers

**Beef Wellington** celeriac puree, seasonal vegetables

**Duo of Pork** “al pastor “roasted pineapple charred onion corn and feta

**lamb Loin** coffee rub, fennel, carrot and citrus puree, spiced beet, balsamic jus

## DESSERTS

**Marinated Berries** lemon sponge, vanilla mascarpone, orange granite

**Chocolate Tart** espresso, cocoa, almond ice cream

**Apple Tatin** Granit smith granite, vanilla mascarpone cream

**Crème Catalane** sable Breton, raspberries

**Torta de Santiago** chocolate ganache, pistachio ice cream

**Citrus Tart** local limes, whipped cream, meringue, lemongrass air

link to slide show:

