

SCENTS OF TASTE

# ELEGANT *Coastal*

A FOUR-COURSE DINING EXPERIENCE

## APPETIZER

**AHI TUNA CRUDO**
*citrus, avocado, sesame, chili oil and micro herbs*

## SALAD

**HEIRLOOM TOMATO & CRAB SALAD**
*lump crab, cucumber, fennel, basil, and a lemon herb vinaigrette*

## MAIN COURSE

**SEARED BRANZINO**
*with olive oil, capers, roasted cherry tomatoes and fresh herbs*

*Served with:*
**SAFFRON LEMON RISOTTO**
*and grilled asparagus*

## DESSERT

**OLIVE OIL CITRUS CAKE**
*with mascarpone cream and seasonal berries*

---

*A refined coastal dining experience featuring the freshest ingredients, bright flavors, and timeless Mediterranean inspiration.*