



athena reception

COCKTAIL

prosecco, elderflower liqueur,
rhubarb syrup, lemon

LIGHT BITES

basil chicken on endive with lime & garlic
summer melon, prosciutto, mozzarella

STARTER

sliced fresh baguette, whipped garlic tomme
romaine, grilled bread, poached egg, asparagus,
blistered tomato broken vinaigrette

MAIN

Sous Vide Tenderloin, fried shallots
Spanish potatoes, braised red wine mushrooms,
manchego butter
-or-
blackened wild salmon, creamy lemon vinaigrette
braised red cabbage, broccolini

DESSERT

galaxy domes
chocolate mousse, dulce de leche, gluten-free
cookie, gold leaf

