

CAFFÈ III GRANDE  
MMXI  
ABACO



# *Taste of the Sea*

**WEDNESDAY 8 APRIL 2020 - 7.30PM**

*Glass of Joseph Perrier Cuvee Royale Champagne.*

*Whitby white crab crostini's, apple, pea and lime.*

*Beetroot gravadlax with yellisons goats curd, lemon and ginger gel.*

*Bouillabaisse with rouille and Parmesan wafer.*

*Queenside scallop ravioli charred cucumber and fennel emulsion.*

*Torched chalk stream trout, burnt onion purée,  
red wine braised celery, potato terrine.*

*Vanilla egg custard with textures of rhubarb and granola crumb.*

**£40 per person**

**• BOOKING ESSENTIAL •**

**ASK YOUR BARISTA FOR MORE DETAILS**