

**BIRTHDAY DINNER**

**CANAPES**

**AHI TUNA TARTARE**  
*GINGER, JALEPENO,*

**JAMON CROQUETTES**  
*ANCHO CHILI CRÈME*

**WILD MUSHROOM ARANCINI**  
*SAFFRON AIOLI*

**THREE COURSE DINNER**

**HANDMADE TAGLIATELLE WITH CLAMS**  
*MEYER LEMON BEURRE FONDUE, PARSLEY,*  
*PARMAGIANNA*

**FRESH BAKED FOCACCIA**

**SLOW ROASTED FILET OF BEEF**  
**BEARNAISE, CRISPY SMASHED**  
**FINGERLING POTATO, CREAMED SPINACH**  
**& FRIED LEEK**

**DESSERT**

**BLACKBERRY-LEMON MERINGUES**

**VANILLA BEAN PANNA COTTA**

# STRAWBERRY-RHUBARB COMPOTE