



# Lunch Menu

69 per person

## Entree

### Snapper Crudo

*Coconut, spicy lime dressing*

### Grilled Asparagus

*Quail egg, béarnaise, black olive crumb*

## Main

### Tagliatelle

*Mushroom medley, green peas*

### Pork Cutlet

*served with chimichurri*





# *Bottomless Beverages*

**30 per persom**

## **Sparkling**

*Clover Hill Pyrenees MV*

## **Rose**

*2022 L'Arnaude IGP Méditerranée, Provence*

## **White**

*2019 Hunters Dream Estate, Semillon*

## **Red**

*2021 Yves Cuilleron IGP Syrah, North Rhone*

## **Cocktail**

*Lillet Rosé Spritz*

