



# HOLIDAY 3-COURSE CHOICE MENU

*Afl* **80**  
PER PERSON

*Afl* **52 WINE PAIRING**  
as an Add-On

## APPETIZER

### WINTER'S DELIGHT TARTARE

Tuna and salmon with avocado and wasabi crème, topped with pomegranate seeds and citrus zest

**Pair with:** Ruffino Pinot Grigio - *Italy*

OR

### ROASTED BEET & GOAT CHEESE SALAD

Roasted beets, goat cheese, candied walnuts and arugula with balsamic glaze

**Pair with:** Dr. Loosen Riesling - *Germany*

OR

### FRENCH ONION & GRUYÈRE SOUP

Slow-cooked French onion soup with melted Gruyère cheese

**Pair with:** Matua Sauvignon Blanc - *New Zealand*

## MAIN COURSE

### HERB-CRUSTED FILET MIGNON

Filet mignon with rosemary potatoes, winter greens and port wine reduction

**Pair with:** 1924 Double Black Cabernet Sauvignon - *USA*

OR

### CRISP-SEARED SEA BASS

Sea bass on saffron risotto with roasted tomatoes and white wine beurre blanc

**Pair with:** Ruffino Pinot Grigio - *Italy*

OR

### FESTIVE CHICKEN ROULADE

Chicken with spinach, goat cheese, sun-dried tomatoes, mashed sweet potatoes and cranberry-port glaze

**Pair with:** Mon Frère Pinot Noir - *USA*

## DESSERT

### WARM CHOCOLATE FONDANT

Molten chocolate cake with spiced whipped cream and cinnamon sugar

OR

### WINTER BERRY CHEESECAKE

Cheesecake with vanilla, berry compote and powdered sugar

**Pair with:** A glass of *Villa Sandi Il Fresco Prosecco* for a light and festive finish

**Includes Coffee or Tea**

A 15% service charge will be added to the final bill for groups of 8 or more



**FISHES & MORE**

RESTAURANT & BAR