

Sails Restaurant

Vegetarian Prix Fixe Menu

SELECT 3-COURSE 95 PER PERSON

— START —

ORGANIC BABY GREENS goat stracciatella, roasted shallot, banyuls vinaigrette

TOMATO SALAD feta, moscato vinaigrette, cucumber, shallot, kalamon tapenade

SQUASH SOUP mascarpone, walnuts, pomegranate

— MID —

SLOWLY ROASTED CARROTS spiced yogurt, brown butter, hazelnuts

CAULIFLOWER SALAD golden beets, feta, poached apple, pomegranate

GRILLED ASPARAGUS asparagus purée, cured egg yolk, meyer lemon

— MAIN —

EGGPLANT CAPONATA baby fennel hearts, spiced tomato broth, cherry tomato

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, stracciatella, caper vinaigrette

TRUFFLE RISOTTO black truffle, piave vecchio, mascarpone
(add white truffle shaved table side 59)

— ACCOMPANIMENTS —

WILD MUSHROOMS

ROASTED VEGETABLES

POTATO PURÉE

GRILLED ASPARAGUS

ROASTED CARROTS

POTATO GRATIN

(supplemental 14 each)

— DESSERT —

MONTENEGRO mountain honey, goat milk yogurt, walnuts

PINEAPPLE SEMIFREDDO passionfruit, grilled local pineapple, oat crisp, meringue crumble

CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream

STICKY TOFFEE PUDDING brown sugar caramel, candied pecans, house made vanilla ice cream

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream
(supplemental 10)

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream
(supplemental 10)

***20 % SERVICE CHARGE ADDED TO EACH CHECK**