

CHEFS OF THE MURRAY DINNER

BY CHEF DE CUISINE
CAMILLO CRUGNALE

CANAPES

BAKED TARTLET OF LEEK & BEETROOT WITH 'LABNA', A
SOFT YOGHURT & FETA CHEESE, DRESSED WITH RADICCHIO,
WALNUT OIL & CARROT VINAIGRETTE

FLOWERING ZUCCHINI BLOSSOMS FILLED WITH BABY SPINACH,
GORGONZOLA & MARTIN'S PISTACHIO RICOTTA MOUSSE



PRAWNS WRAPPED IN COLIN'S BACON SERVED WITH SORANA BEAN SALAD, RUBY RED GRAPEFRUIT AND
POMEGRANATE SEED DRESSING



ROASTED VEAL
WITH A BLUE FIN TUNA & KOLOPHON CAPER SAUCE



A PALATE CLEANSING SHERBET OF INGY'S LEMON SORBET
AND CITRUS AGRUMELLO "SLUSH"



LINDNERS' AGED EYE FILLET BEEF MEDALLIONS ON ORANGE SCENTED BUTTERNUT
PUMPKIN SERVED WITH A CHILLI, CAPSICUM & NEBBIOLO SAUCE



A SHOT OF VANILLA BEAN CREAM WITH PHIL'S FRUIT COMPOTE IN QUINCE BRANDY AND ORANGE BLOSSOM HONEY

&
VENETIAN CHOCOLATE AND ALMOND CAKE WITH WARM CHOCOLATE SAUCE AND STAR ANISEED ICECREAM

MY MOTHER'S HOME MADE ALMOND BISCUITS

assaggio 
ristorante