



## Hotel Le St-Martin 4 course with cocktail 2020

### Cocktail

1 hour wine & beer

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### Hors d'œuvres

Porto Mousse on a white crostini  
Smoked trout and crème cheese on blini  
Goat cheese beetroot crostini  
Mini antipasto brochette  
Avocado tartlets  
Mini aioli crab cake  
Mini Arrancini  
Mini spanakopitas  
Toast (1 verre/pers.)

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### Primo (Choose 1)

Wild asparagus & mushroom mélange served on a mille feuille  
Caramelized pear served on baby arugula sprinkled with parmesan cheese, walnuts and finished  
with a drizzle of balsamic vinaigrette  
Escarole & Radicchio salad accompanied with olives, cucumber, tomato, balsamic vinaigrette &  
roasted crostini

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### Secondo (Choose 1)

Butternut squash ravioli topped with fresh salsa cardinal  
Pan sautéed Orrechietti with a touch of mushroom sauce

Ricotta filled medaglioni enhanced with a fresh cherry tomato sauce, sautéed cavatelli, rapini & pancetta

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## **Piatto Principale (Choose 2)**

Slow braise lamb shank accompanied by oven roasted potatoes, asparagus & stemmed carrot

Grilled ½ Cornish Hen bathed in homemade salmoriglia sauce, Israeli style couscous with a pepperonata of vegetables & baby arugula

Oven roasted grain fed chicken breast coated with a fresh Pesto Genovese sauce, salardais potatoes, stemmed carrots & buttered string beans

Fresh Atlantic salmon filet served with a Mediterranean salsa, polenta puree & seasonal vegetables

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## **Dolci (Choose 1)**

Hazelnut mousse cake on a mango coulis with fresh fruit

Chocolate Mousse cake on a raspberry coulis with fresh fruits

Limoncello cake on a strawberry coulis with fresh fruits

Coffee, Tea, bottled water, soft drinks Included

\*\*Unlimited wine during service\*\*