



Hotel Le St-Martin 4 course with cocktail 2020

Cocktail

1 hour wine & beer

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.)

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

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

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

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****