

Culinaria: August 15<sup>th</sup> – August 29<sup>th</sup>

Tiu Steppis

Lunch: 3 Course Lunch \$15 pp

Course 1 – Soup of the Day OR Greek Salad OR Caesar Salad

Course 2 – Smoked Salmon Sandwich (on ciabiatta bun with fresh dill cream sauce, red onion, arugula, tomato, fried capers and parmesan cheese)

Course 3 – Grand Marnier soaked Fresh Fruit with fresh Marscapone Cheese

Dinner: 3 Course Dinner \$35 pp

Course 1 – Beef Carpaccio with lemon pepper marinade

Course 2 - Rosa di Parma (thin sliced beef tenderloin stuffed with prociutto, parmesan cheese, and pesto). Topped with a demi glaze and served with butter poached potatoes.

Course 3: Grand Marnier soaked Fresh Fruit with fresh Marscapone Cheese OR Dessert of the Day