



**AVISTA RESTAURANT
TASTING MENU**

Chef Arturo's Tasting Menu

Seared Scottish scallop, squid, black ink, fennel

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Foie gras rum and coke, pistachio, bergamotto, late season radicchio

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Chestnut & Taleggio tortelli, porcini, Jerusalem artichoke, miso (v)

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Halibut, fregola sarda, broccoli, avocado, dashi seaweed

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Guinea fowl, date, glazed onion, king oyster mushroom, truffle

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Pre dessert

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Panettone pudding, zabaione, candied fruit

7 courses 65.00 (vegetarian tasting menu available at 55.00)

Sommelier wine recommendation 7 courses 65.50

Prices are subject to change without prior notice.

A 12.5% discretionary service charge will be added to your bill.

This menu may not reflect our actual current menu - please call us for more details.