



**AVISTA RESTAURANT  
TASTING MENU**

**Chef Arturo's Tasting Menu**

**Seared Scottish scallop, kale, watercress, consommé**

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**Rum & cola foie gras, 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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**Roe deer, cabbage, apple, polenta**

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**Pre dessert**

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**Avista ti-ra-mi-sú**

**7 courses 65.00 (vegetarian tasting menu available at 55.00)**

Sommelier wine recommendation 7 courses 55.00

*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.*