



## AVISTA RESTAURANT TASTING MENU

### Chef Arturo's Tasting Menu

Sea bass tartare, samphire, green apple, fried oyster

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Mandarin glazed quail, pumpkin, goat cheese, mustard

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Wild mushroom risotto, 24 months aged Parmigiano, truffle (v)

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Coffee and lemon tagliatelle, langoustine, buffalo mozzarella

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Smoked squab pigeon, fig, celeriac, touch of dark chocolate

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Pre dessert

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Monte Bianco, marron glacé, mandarin

**7 courses 85.00 (vegetarian tasting menu available at 65.00)**

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.*