

Zanatta Long Table | Sample Menu

Starter

- Bruschetta
- Confit Leeks, Taleggio and Prosciutto
- Wine Pairing: Tradizionale

Insalata

- Pressed Olive Oil Marinated Zucchini and Ricotta Topped with Fresh Tomatoes, Olives and Fresh Herbs
- Wine Pairing: Damasco

Risotto

- Blistered Tomatoes, Parmesan and Basil
- Wine Pairing: Ortega

Main Course

- Crispy Chicken with Capers, Citrus, White Wine and Italian Parsley on Braised
- Cannellini Beans
- Braised Lamb Shoulder with Tomatoes, Fennel and New Potatoes
- Garden Vegetables
- Wine Pairing: Pinot Nero

Cheese & Fruit

- Taglio Rosso Della Nonna
 - Dolce
 - Profiterole Tower
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Blue Grouse Dinner | Sample Menu

Starter

- BC Spot Prawns Coconut, Turmeric, Kaffir Lime BC Spot Prawns with Apple, Fennel and Thai
- Wine Pairing: Basil Sparkling

2nd Course

- Beet Carpaccio with Pesto, Goat Cheese dressed with Preserved Lemon Vinaigrette
- Wine Pairing: Pinot Gris

Main Course

- Pickled Mushroom Bruschetta
- Poached Smoked Black Cod in Bone Broth with Braised Greens
- Wine Pairing: Pinot Noir

Dessert

- Dark Chocolate Mousse with Blackberry Compote
- Wine Pairing: Black Muscat