



DINNER MENU

TO GET THE PARTY STARTED

**CRUDITÉS FROM THE RABBIT'S GARDEN
BASKET WITH VARIATION OF FRESH BREAD**

HOMEMADE DIPS

(MEDITERRANEAN TOMATO, AVOCADO & FRESH HERBS, PINK HUMMUS)

SECOND COURSE

NEW STYLE VITELLO TONNATO

(VEAL CARPACCIO, TUNA TATAKI, SHIITAKE MUSHROOMS, FRESH HERBS)

MAIN EVENT

BEEF TENDERLOIN

TRUFFLE MARINATED SPINACH AND CRISPY ARTICHOKE HEARTS

PORTWINE DIM SUM

THE GRANDE FINALE

BUBBLE BOWL

HOMEMADE YUZU SORBET

TOPPED WITH FRESH FRUITS & PROSECCO



VEGAN MENU

TO GET THE PARTY STARTED

**CRUDITÉS FROM THE RABBIT'S GARDEN
BASKET WITH VARIATION OF FRESH BREAD
HOMEMADE DIPS
(MEDITERRANEAN TOMATO, AVOCADO & FRESH HERBS, PINK HUMMUS)**

SECOND COURSE

**NEW STYLE VEGETABLE CARPACCIO
(ZUCCHINI & AVOCADO TATAKI, MISO, SHIITAKE MUSHROOMS)**

MAIN EVENT

**OVEN GRILLED AUBERGINE
TRUFFLE MARINATED SPINACH AND CRISPY ARTICHOKE HEARTS
PORTWINE DIM SUM**

THE GRANDE FINALE

**BUBBLE BOWL
HOMEMADE YUZU SORBET
TOPPED WITH FRESH FRUITS & PROSECCO**