# MATER TERRAE

# Christmas MENU

Our Amuse Bouche with a glass of Organic Franciacorta

### **APPETIZERS**

#### Feelings from the Land of the Rising Sun

Japanese-style aubergine, ribbed tomato, fruit and sprout salad with raspberry citronette and almond quark with chives

#### Brother Sun

Delicate butternut pumpkin cream with gorgonzola foam, contrast of balsamic vinegar and mint scented oil

#### FIRST COURSE

#### Memories of a trip to Portofino

Pansotti stuffed with chard, ricotta and nutmeg with walnut sauce

# MAIN COURSE

#### <u>Vegetus</u>

Artichoke heart stuffed with our cashew cheese, enriched with herbs and vegetables, rich broccoli puree and truffled potatoes

## PRE DESSERT

#### DESSERT

#### <u>Alaska</u>

Delicious sweet crêpes with a sauce made of butter and caramelized sugar, orange juice and Grand Marnier served with vanilla ice cream

PRICE PER PERSON €220 DRINKS EXCLUDED WATER AND COFFEE INCLUDED IN THE MENU