

SPUMS - Gala Dinner

HORS D'OEUVRES

Salmon-beetroot gravlax

Served on a crisp almond biscotti, accompanied by a dollop of horseradish cream, delicate pickled ginger, and vibrant dill mustard pearls

Beetroot cremeux (vegan)

Nestled on almond biscotti, crowned with tender microgreens, bursts of pickled ginger, and a sprinkle of toasted pistachio

SOUPS

Smoked beef bone marrow broth

Micro diced wagyu tartare, ginger pearls, and shaved radish disc

Mushroom velouté (vegan)

Purée of mixed mushrooms built on light roux and finished with cashew cream

APPETIZERS

Fish mosaic

Fresh tuna, mackerel, and sous-vide salmon fillet, wrapped in nori wrapper and served on homemade ponzu sauce

Vegan burrata (vegan)

Creamy plant-based burrata crafted from cashews and almond milk, served alongside a medley of balsamic marinated fresh vegetables

PALATE CLEANSER

Passion fruit sorbet

Refreshing and vibrant sorbet with the naturally tangy and aromatic flavor ripe passion fruit

MAINS

Certified Angus striploin

Served with potato marrow, roasted seasonal vegetables, browned cauliflower purée and sauce espagnole

Pan fried seabass

With saffron arancini on zucchini purée, spiced couscous, breaded broccoli, honey glazed carrots and herb cream beurre blanc

Vegan caprese (vegan)

Vegan steak topped with tomatoes, vegan cheese, quinoa pilaf, roasted bell pepper and saffron sauce

DESSERTS

Pistachio mousse

Served with raspberry ice cream, honeycomb tuille, and French mini macaroons

Cheese plate

Served with nuts, kalamata olives, homemade crackers, and fruits