



## **Hors d'oeuvres**

Butternut Squash and Filbert Nut Soup  
Gravad Lax Crostini with Dill Crème Fraiche, Red Onion  
Roasted Eggplant, Piquillo Pepper and Fresh Mozzarella Shish-kebobs

## **First Course**

Sous-Vided Duck and Thessaloniki Sausage on a bed of Thyme Caramelized  
Onion and Honey Poached Quince

## **Second Course**

Lavender Vanilla Bean Quail with Peruvian Purple Potato

## **Intermezzo**

Passion Fruit Sorbet

## **Main Course**

Venison Medallion with Celeriac and Sage, Roasted Garden Vegetables and  
Saffron Risotto

## **Dessert**

Apricot Panna Cotta

