



An Evening with Chef Norbert

Amuse-bouche

Capesante e asparagi
Scallops and asparagus

Risotto, cipolla di Giarratana, moscardini e gel di mandarino
Risotto, Giarratana's onion, musky octopus and tangerine jelly

Cernia affumicata con aghi di pino e ginepro, cavolfiore, mele e rafano
Grouper smoked with pine needles and juniper, cauliflower, apple and horseradish

Salicornia, yogurt e agrumi
Glasswort, yogurt and citrus fruits

Petits fours