

# AVIANTO'S MASQUERADE BALL



## CUPID'S CUISINE



### AMUSE-BOUCHE

Oakwood smoked Salmon tartare with Raspberry dressing

### SOUP

Fragrant Butternut Cappuccino with a hint of Cinnamon

### STARTER

Brown Cup Mushroom stuffed with Duxelles and Stilton Cheese served on a bed of sautéed Spinach drizzled with Hazelnut Vinaigrette

OR

Pan seared Scallops on Celeriac puree served with jumbo green Asparagus Tagliatelle and Truffle cream

### SORBET

Champagne

### MAIN COURSE

Fresh Norwegian Salmon served with long Green Beans, Sweet Potato Mash and a cold red Capsicum and Corn Gazpacho

OR

French trimmed Rack of Lamb with a Herb Crust served with Garlic Mashed Potato, Baby Vegetables and Red Wine Jus

OR

Beetroot Carpaccio served with Haloumi Cheese Ravioli and Hazelnut Vinaigrette

### DESSERT

Study of Chocolate

*Availability is limited so book early to avoid disappointment.*

FOR MORE INFORMATION OR TO MAKE A RESERVATION PLEASE CONTACT US ON:

info@avianto.co.za or 011 668 3000