



*Romantic Dinner
under the stars
Fish*

AMUSE BOUCHE

Surprise Creation from Summer Island Chef-Jack T

SOUP

Cream of Tomato with Cheese Grissini's
with Perfume of Wild Truffle Incenses

MAIN COURSE

Mini Fish Wellington with Spinach
Boullioise Vegetables with Risotto with Truffle Oil

DESSERT

Crystal Nest Filled With Coconut Gelato
Accompanied by Fruits Coulis and Mini Petit Fours

DRINKS

1 Bottle of Wine
Soft Drinks
Tea or Coffee

US\$ 100 per person