



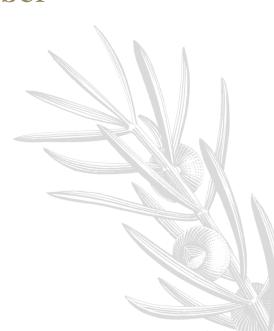
PALAZZO DOGLIO

CAGLIARI

# Gin Dinner Experience

Thursday 16th October

Osteria del Forte



## **Starters**

Oyster with celery and cucumber salad

Red prawn with passion fruit

Scampi with avocado cream and grapefruit

Toasted bread with salted butter and Cantabrian anchovies

Paired with: French 75

## **First Course**

Homemade tagliolini with salted butter and caviar

or

Homemade tagliolini with porcini mushrooms and prawns

Paired with: Isle of Harris Tonic

# **Main Course**

Grilled croaker fillet with roasted cauliflower and orange reduction

Paired with: N3 Martini cocktail

### Dessert

Gin-infused sorbet



