

Day 1

Cold Appetizer

Smoked Sea Bass Mousse with Bruschetta
(paired with Honey, Mustard and Lemon Cream)

Warm Appetizer

Stuffed Ravioli
(Shrimps, Curd, Prosciutto)

Red Sauce

(Shrimp, Sundried tomatoes, Cognac)

Main Course

Monkfish with Vegetables
(Spring Potatoes, Cherry Tomatoes, Black Olives and Pine Nuts)

Dessert

Dry Figs with Almonds and Dark Chocolate Glaze

Day 2

Cold Appetizer

Steak Tartare with Butter and Bone Marrow Gel

Warm Appetizer

Veal Shank Risotto with Porcini Mushrooms and Gratinated Sheep Cheese

Main Course

Lamb Cutlets with Polenta and Baby Spinach
(Garlic, Olive Oil and Parsley Emulsion)

Dessert

Flamed Apple Puree
(Roasted Almonds, White Chocolate and Cinnamon)



Day 3

Cold Appetizer

Adriatic Shrimps with Sour Apple Sorbet

Warm Appetizer

Cream soup

(Roasted Champignons, Prosciutto and Spinach)

Main Course

Sea Bass Rolls

(served with White Wine Caper Sauce and Vegetable Cream)

Dessert

Raspberry Champagne Cake

(Stracciatella Cream, Milk Chocolate, Caramelized Cotton Candy)

A dining table on a boat deck with a menu overlay. The table is set with white plates, glasses, and a centerpiece of flowers. The background shows a body of water and a forested shoreline under a clear sky.

Day 4

Cold Appetizer

Fois Gras

(Truffle Ice Cream, Sheep Cheese, Focaccia with Herbs)

Warm Appetizer

Hokkaido Gnocchi

(paired with White Truffle Sauce and Pumpkin Oil Foam)

Main Course

Beef Steak Tagliata

(Arugula and Cherry Tomatoes, Grana Padano, Toasted Pine Nuts)

Dessert

Dark Chocolate Souffle

(Homemade Vanilla, Orange Ice Cream, Almond and Cherry Crumble)



Day 5

Cold Appetizer

Cesar Salad with Lobster

(paired with Caramelized Dalmatian Bacon, Spicy Croutons & Olive Oil
& Rosemary, Saffron Sauce)

Warm Appetizer

Dalmatian Traditional Stew with Adriatic Mussels and Spaghetti in White

Wine and Garlic Sauce

Main Course

Sashimi Tuna Steak with Vegetables

Dessert

Semifreddo



Day 6

Cold Appetizer

Roast Beef with Arugula, Capers and Pickled Onions
(served with Acetto Balsamico Sauce)

Warm Appetizer

Lamb Soup with Broad Beans, Carrot and Poached Egg Yolk

Main Course

Wellington Steak with Mashed Potatoes and Truffles

Dessert

A selection of Cheese, Jams & Nuts

Day 7

Cold Appetizer

Roasted Squid Salad with Crispy Black Flavoured Polenta & Sturgeon

Caviar

Warm Appetizer

Breaded Shrimp Dumplings in Turmeric Sauce

Main Course

Grilled Salmon Fillets with Pistachio

(Paired with Sweet Potato Puree & White Vine Pistachio Sauce)

Dessert

Cheese Pralines with White Chocolate, Raspberry and Rum, Coconut
Cream