

THE LEOPARD

at des Artistes

A TASTE OF THE LEOPARD *Seasonal three-course dining experience \$70*

choice of **ANTIPASTI**

Frutti di mare / Sautéed clams, mussels and octopus in a light Mediterranean broth, fresh herbs and toasted bread

Gattò di patate / Italian mashed potato pie with salumi and asparagus, in light taleggio cheese sauce

Citrus salad / Baby arugula, grapefruit, orange and pomegranates, with pecan and shaved Parmegiano Reggiano

choice of **PRIMO** or **SECONDI**

Chitarre mare e monti / Artisanal chitarrine pasta with pistachio pesto, roasted dice red tuna and fresh basil

Merluzzo in casseruola / Oven baked cod with Gaeta olives, cherry tomato, pine nuts, fish broth and marble potatoes

Coscia di coniglio / Slow cook rabbit legs with fresh herbs, over spring vegetables in its own sauce

choice of **DOLCI**

Affogato al caffè / Vanilla gelato with espresso shot

Caprese al Limoncello / Flourless torta Caprese with Limoncello and lemon curd

Frutta di stagione / Selection of seasonal fresh fruit plate

WINE PAIRING \$35

Trebbiano Olivini 2022 100% Trebbiano di Lugana, elegant white with scent delicate citrus tone

Sacramento Rosso Toscano 60% Sangiovese 40% Alicante aged 12 months in wood

*Our Sommelier's selection regularly changes due to constant new wine discoveries. Two glasses of wine per guest. Salute!
A Taste of The Leopard three-course menu and wine pairing experience is served Monday – Friday, 5-10PM in addition to our seasonal a la carte menu. Tax and gratuity are not included.*

something amazing is cooking