



**End of Season Gala Dinner Menu
Pembroke Suite Restaurant
27th May, 2010**

amuse bouche

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'aljotta'

traditional maltese fish soup

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ravioli stuffed with buffalo ricotta accompanied by a tomato coulis and basil oil sauce

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supreme of poached salmon garnished with sea urchins fondant potatoes and a delicate nettle sauce

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lemon and thyme sorbet

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tender roast fillet of beef, wrapped in caul and garnished with foie gras, served with a truffle jus, garlic creamed potatoes and a fresh vegetable ensemble

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cheese and biscuits

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the 24th symphony of chocolate

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illy filter coffee and petit fours

The Beverages

Celebration cocktail

Finca Sopenia Sauvignon Blanc, 2009, Altosur, Mendoza, Argentina

St. Véran, 2008, Georges Duboeuf, Burgundy, France

Har'el Syrah, 2004, Clos de Gat, Ayalon Valley, Israel

Cockburn's LBV Port, Douro Valley, Portugal

Guzé Passito Shiraz, 2007, Siggiewi, Malta

Pommery Champagne, N.V., France

Price €50.00 p.p. – Seated at 20.00hrs