

oliveira kitchen's

TRUFFLE MENU

heilala vanilla & cauliflower velouté
with truffle infused cassava chip

Opia Sparkling by Pierre Chavin, France

agnolotti in sea garden bisque
crab-of-the-woods pasta, bisque of alcohol-free pernod, red dulce and golden carraigin

Feral N°1, Trento-Alto Adige, Italy

lady quail of norfolk
poached quail egg, from norfolk farms, nested on potato mousse

Feral N° 4, Trento-Alto Adige, Italy

polonaise op. 64-2
dumpling filled with artichoke cream served in cocoa butter and parsnip vichyssoise

Chardonnay, Languedoc-Roussillon, France

bistecca di sedano
served with pomme fondant and 17-root demi glace

Feral N° 3, with Elderflower, Trento-Alto Adige, Italy

truffle crème brûlée with porcini ice cream

Aurora Londrina

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