



Chef Rocco at Round Hill



FIRST COURSE

Sardinian Flatbread with Stracchino Cheese

Fresh rosemary, extra-virgin olive oil

SECOND COURSE

Bluefin Tuna Crudo – Italian Deli Style

Thinly sliced tuna, citrus, olive oil, capers

THIRD COURSE

Paccheri al Pesto Rosso with Gulf Shrimp

Italian semolina paccheri, plum tomatoes, basil, pesto rosso, Gulf shrimp

FOURTH COURSE

Roasted Duck Breast with Maple Glaze

Maple-black pepper glaze, stewed dates, gala apple fritters

DESSERT COURSE

White Chocolate Rice Pudding

Arborio rice cooked in almond milk and white chocolate, topped with orange zest and crushed pistachio

\$ 150

Price per person

Plus 10% Government Tax & 18% Service Charge.