

Three B'sTM

BAR & BISTRO



COOKING WITH CARLO – NOVEMBER 29 & 30

FIRST COURSE

DUTCH BEEF BITTERBALLEN (CROQUETTE) – CHOICE ANGUS GROUND BEEF & MASHED RUSSET POTATOES SAUTÉED WITH ONIONS, CLOVES & THYME- HAND-FORMED, BREADED & FRIED CRISP- FINISHED WITH A ROASTED GARLIC COGNAC SAUCE

SECOND COURSE

PUMPKIN GNOCCHI WITH WILD MUSHROOMS – HOMEMADE PUMPKIN & POTATO GNOCCHI SAUTÉED IN A CREAMY BLACK TRUFFLE SAUCE WITH SAUTÉED WILD MUSHROOMS & DICED SHALLOTS- TOPPED WITH SHAVED ASIAGO & PARMIGIANO REGGIANO CHEESE

MAIN COURSE

SHRIMP SALTIMBOCCA JUMBO WHITE ECUADOR SHRIMP, EGG-BATTERED & TOPPED WITH PROSCIUTTO DE PARMA, SAUTÉED SPINACH & MELTED MOZZARELLA- SERVED OVER A SAFFRON-CAULIFLOWER SMASH WITH A SUN-DRIED TOMATO DEMI-GLAZE

OR

MEDITERRANEAN SLOW-COOKED LAMB CHOICE LAMB BRAISED WITH CUMIN & CORIANDER THEN SLOW-COOKED WITH CHICKPEAS, SAN-MARZANO TOMATOES, FRESH GINGER & LEMON ZEST, SERVED OVER BASMATI RICE & GARNISHED WITH CHOPPED CILANTRO

DESSERT

APPLE CARAMEL RUM CAKE – BAKED WITH APPLES & TOASTED WALNUTS, AND DRIZZLED WITH RUM INFUSED CARAMEL