



Croatian Truffle Dinner 2021

Featuring Guest Chef Richard Gruica

Thursday, March 4, 2021 / 6:30 p.m.

First Course

A TASTE OF CROATIA CHARCUTERIE PLATE

*Paški Sir, Kulen Sausage, Dalmatinac Cheese,
Smoked Garlic Sausage, Pickled Grapes*

Second Course

LOCAL FISH CROATIAN CRUDO

Chiavalon EVOO, Black Truffles, Sea Salt, Preserved Lemons, Motar

Third Course

DUO OF RIŽOT

*Black Seafood Rižot & Skradinski Rižot
Squid Ink Risotto with Cuttlefish & The Famous 12-hour Braised Veal Risotto*

Fourth Course

ROSEMARY BRINED LAMB LOIN

*Garlic Pea Puree, Truffle Honey Roasted Carrots,
Istria Truffle Polenta, Ajvar, Candied Lemon Peel, Basil*

Fifth Course

WAGYU DENVER STEAK

*White Asparagus, Blitva na lešo, Fig Lacquer,
White Truffle Powder, Istarska Supa Truffle "Sauce"*

Sweet Finish

INAYA CHOCOLATE PANNA COTTA

Black Truffle Chestnut Cake, Red Wine Syrup

*\$200 per person (includes wine pairings)
+11% Tax + 20% Gratuity*

Call (843) 853-7828 for reservations