

# Fine Dining – Menu Hierarchy

## Amuse-Bouche

- Chef's complimentary bite (if applicable)

## First Courses

- Cold starters (crudo, tartare, composed salads)
- Hot starters (soups, small plates)

## Main Courses / Entrées

- Meat dishes (beef, lamb, pork)
- Poultry dishes
- Seafood dishes
- Vegetarian / seasonal vegetable mains

## Chef's Tasting / Prix Fixe

- Multi-course tasting menu
- Wine pairing options

## Sides (à la carte)

- Seasonal vegetables
- Potato & grain preparations
- Specialty sides

## Cheese Course (optional)

- Artisanal cheeses & accompaniments

## Desserts

- Signature plated desserts

- Seasonal fruit-based desserts
- Ice creams & sorbets

### **Coffee, Tea & After-Dinner Drinks**

- Coffee service & espresso
- Teas & infusions
- Dessert wines & port
- Digestifs (amaro, brandy, etc.)

### **Wine & Beverage Program**

- Wine list (by glass, half bottle, bottle)
- Champagne & sparkling
- Cocktail list
- Spirits
- Signature cocktails (Negroni, spritz, etc.)
- Beer (domestic & imported)
- After-dinner drinks (amaro, limoncello, grappa)