

# fernandō.

## 7 COURSE TASTING MENU

### Assortment of Snacks

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### Ibérico Jamón Chawanmushi

Sourdough Croûtes, Chives, Ibérico Jamón Consommé

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### Sashimi of Local Fish

Cucumber, Beetroot, Fermented Plum, Shiso

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### Gamberi Rossi and Kabocha Squash

Kaffir Lime, Pandan Leaves, Sushi Rice, Yuzu Kosho

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### Ravioli

Roscoff Onion, Aged Balsamic, Fennel, Roasted Almond

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### Local fish

Black Mussels, Celery, Vin Jaune

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### Lamb from Ta'Zepi Farm

Legumes, Spring Greens, 'Ġbejna', Lamb Jus

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### Gozo Honey Pannacotta

Wild Flower Honey, Almond, Vanilla

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### Petit Fours

€120