



**Marsilio Ficinos**

...where to dine is not merely to eat...

**Marsilio Ficinos** temporary dining room open 6 Aug–5 Sept 2009.

Available by appointment only,

for private dinners and soiree with min pax x 20.

Envisaged by artist&gastronome Alana Kennedy, Marsilio Ficino's private dining room, will by assistance of Cookes Food–serve hesperidean delicacies.

### **Marsilio Ficino's menu selections**

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#### **floral tavolo feast of primavera**

zepher's arrival –a cocktail!

sweetly braised beetroot

pure white chevre

goldengreen olive oil

tasty little leaves and flowers

ragout of lapin–or –coq au vin

caramelized onions&grapes

3 graces–3 types of loaves

orange saffron scented chestnut cake

immortality–toffee apple treat

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II

### **tavolo feast for immortality**

quail breast wrapped in prosciutto, perfumed with fig vincotto  
globe artichoke bruschetta with olives and lemon  
saffron buttered spanner crab ravioli  
arrosto di maiale- gypsy pig on borlotti beans, crème fraiche, sage with baked  
apple covered by golden leaf  
salad of winter leaves  
roasted jerusalem artichokes with fragrant fennel seeds  
torta caprese with meander valley cream

150

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III

### **soiree di fromaggio & salumi**

salumi  
bruschetta of roasted peppers  
scollop ceviche with basil and fennel  
anchovy crostini  
ocelli testun di barollo- rare aged sheep milk cheese from the foothills of  
piedmont, where the sheep graze all day  
on lush herbaceous pastures  
mauri robioli valsassina,  
mild but pungent washed rind cheese of lombardy  
defendi cremosa, soft and delicate, straw white pate with a  
green- blue mold, best eaten with a spoon  
pears, apples and almonds  
glazed muscatels and grapes & panforte  
apple crostada  
mustard fruit canoli  
compote of honey, rosemary & blood orange

60

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#### IV

##### **soiree of roaming morsels**

chicory spears with capers and anchovies  
bruschetta with beetroot, smoked mozzarella and vincotto  
ceviche spoons with lemon, and kyneton olive oil  
occelli testun di barollo with honey  
duck crostini with blood orange  
farinata with fontina, prosciutto and cavalo nero

50

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#### V

##### **soiree of fromaggio**

Ocelli testun di barollo- rare aged milk cheese from sheep of the foothills of  
peidmont which graze all day on herbaceous pastures  
mauri robioli valsassina,  
mild but pungent washed rind cheese form lombardy  
defendi cremosa, soft and delicate, straw white pate with a greenish blue mould,  
best eaten with a spoon

25

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#### VI

##### **marsilios bancetta**

salumi  
a selection of marinated olives  
globe artichokes with preserved lemon  
shaved jerusalem artichokes with truffle pecorino  
peppers peidmontese with anchovy  
pecorino ocelli testun di barollo with honey

45

**menu I & II table service**

**menu III VI V VI serviced buffet**

**wine by consultation or byo**

**reservations x 20 pax call Nicole De Bono 98268333**