

# EMILIANO

EVENTOS EMILIANO

**Dinner Menu**

Please, make a choice of one starter, two main courses and one dessert for the menu.  
Fresh fruits are always offered as a second choice for desserts

**MENU 1 R\$ 198,00 per person**

Couvert and Coffee included

**STARTERS** Vegetables terrine  
or  
Collard greens, pistachio, pecorino cheese and lemon dressing

**MAIN COURSES** Homemade ravioli filled with parmegiana eggplant on tomato and pesto sauce  
or  
Herb-crust catch of the day with potato pure and roasted asparagus  
or  
Filet Mignon steak with Gorgonzola risotto

**DESSERTS** Mango Tartlet au Gratin, Late Harvest Wine Sabayon  
or  
Crunchy "Florentina" with Milk Chocolate Mousse  
or  
Fresh Tropical Fruits

**Our sommelier is at your disposal to arrange selected wine pairings.**

**Espresso R\$ 7.00**

Will be charged per consumption

- 13% service tax over Food & Beverage.

R. Oscar Freire, 384 · Jardins  
01426-000 · São Paulo · SP · Brasil  
T. +55 11 3069 4369

Av. Atlântica, 3.804 · Copacabana  
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T. +55 21 3503 6600

[www.emiliano.com.br](http://www.emiliano.com.br)



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## **MENU 2 R\$ 221,00 per person**

Couvert and Coffee included

**STARTERS** Roast beef with radicchio and tarragon sauce  
or  
Mixed organic greens with gorgonzola cheese, pear, walnuts and honey drizzle  
or  
Black angus tartar with grilled asparagus and mashed sauce

**MAIN COURSES** Ravioli stuffed with ricotta and black truffle sauce  
or  
Salmon with a citric sauce and with fennel in two different consistency  
or  
Quail stuffed with foie gras and mushrooms with rosemary risotto

**DESSERTS** Valrhona Giandua Chocolate Parfait, Coffee Coulis  
or  
Mascarpone with Fruit "Cialda", Raspberry Ice Cream\*  
or  
Fresh Tropical Fruits

***For groups of 20 people or more, ice cream will not be served***

**Our sommelier is at your disposal to arrange selected wine pairings.**

**Espresso R\$ 7.00**  
Will be charged per consumption

- 13% service tax over Food & Beverage.

*Please, make a choice of one starter, two main courses and one dessert for the menu.*

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## **MENU 3 R\$ 260,00 per person**

Couvert and Coffee included

**STARTERS** Caramelized scallops with capers and raisins sauce  
or  
Special Caprese Salad  
or  
Black angus tartar with grilled asparagus and mashed sauce

**MAIN COURSES** Funghi porcini risotto  
or  
Duo of sole and crayfish with mashed yellow manioc  
or  
Black Angus filet mignon and foie grass, mashed potatoes with Porto wine sauce

**DESSERTS** Mango & White Chocolate Terrine  
or  
Crispy "Canolo" filled with Cheese Fondant and Crystallized Fruits  
or  
Fresh Tropical Fruits

**Our sommelier is at your disposal to arrange selected wine pairings.**

### **Espresso R\$ 7.00**

Will be charged per consumption

- 13% service tax over Food & Beverage.

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