



CITY GRILL HOUSE

Festive Chef's Dinner

Estonian nature offers a wealth of exciting flavours that add a Nordic touch to dishes and surprise guests from both near and far. Executive Chef of City Grill House, Anatolijs Pimanovs, presents three different courses at the festive dinner, featuring dishes made using various gifts of local nature in multiple ways, and revealing the background of each dish and its ingredients to ensure a complete local experience.

Number of guests: 60–95

The Executive Chef speaks Russian, English, and Latvian.

Price: **120 € per guest**

WELCOME DRINK

A glass of sparkling wine

Selection

Rabarbra | Rabarbra Null (non-alcoholic)

FIRST COURSE

Selection at the table. The Executive Chef introduces the concept of the restaurant and highlights the Estonian nuances of the dishes.

Shared experience:

Whitefish tartare | Rosolje | Tuna ceviche
Crispy duck | Grilled octopus | Beef tartare
Fattoush salad (vegan)

SECOND COURSE

*Main course served at a table – two main course options. Option for a buffet table – two main course options and a vegan dish.
Introduction of dishes*

Main course options:

Whitefish | Entrecote | Chicken breast
Porcini risotto (vegan)

Drink

3 glasses of house red or white wine:

*Markus Huber Grüner Veltliner Organic Winemaker's Selection,
Austria*
Campo Pietra Appassimento, Southern Italy

In addition to the house wine, an alternative wine package is available (€5 per guest):

*Saint-Véran, Vieilles Vignes, "Maison Rouge",
Domaine de la Feuillarde (Burgundy)*
Orion Primitivo, Masseria Li Veli (Puglia)

THIRD COURSE

*Served buffet-style.
Introduction of the restaurant's dessert selection.*

Dessert

New York cheesecake | Pineapple carpaccio
Crème brûlée | Ricotta doughnuts | Pavlova cake
Kama cream

Drink

Served at a table, introduction to the origin story

Tiina Tauraitė's liqueur "Currant and Smoke" 4 cl
Tea, coffee (latte, cappuccino, or black coffee)
Flavoured water

