

My Country House

· TAGAYTAY ·

PRE-FIXE A: "A nice day in the country"

Amuse Bouche Mini Bagna Cauda

garden fresh vegetables, miso-anchovy fondue

Soup

Truffled Mushroom Crème

housemade spinach & mushroom stuffed cappelletti

Salad

Summer Arugula Salad

cherry tomatoes, sesame walnuts, radish shreds, edible flowers, sweet citrus vinaigrette,
gorgonzola cream

Your choice.

Chef's Special Melting Salmon

creamy asparagus & green pea risotto, miso ginger glaze

or

Country Chicken Relleno

creamy potato puree, haricot verts, fragrant chicken jus

Dessert

Tagatay's Seasonal Fresh-Cut Fruit Plate

Coffee or Tea

My Country House

· TAGAYTAY ·

PRE-FIXE B: "Celebrate with Us"

Amuse Bouche Salmon Gravlax In Three

roasted sesame poke, thai style chili & herbs, & dill-honey mustard

Soup French Onion Soup

gruyere & mozzarella cheese, sourdough toast

Salad

Burrata & Beetroot

roasted sweet beets, fresh dalandan bits, fresh dill, mint, cucumbers, & roasted pistachios

Pasta

Truffled Mushroom & Cheese Capeletti

house-made spinach mushroom dumplings,
3 kinds of mushrooms, cream, topped with pecorino

Your choice.

Pan-Seared Australian Sea Bass Fillet

lemon cream risotto, sauteed kale, chive oil

or

Twice COOKed Jumbo U.S. Beef Short-Ribs

slow braised & grilled, root vegetables, rosemary

Dessert

Profiteroles

dark chocolate sauce, chantilly cream, crème anglaise

Coffee or Tea

cookies & biscuits

My Country House

· TAGAYTAY ·

PRE-FIXE C: "Your Special Day"

Amuse Bouche Seared Foie Gras Canapes

fig jam, pineapple preserves, sweet calvados apple relish, sourdough crisps

Soup

Lobster & Seafood Bisque "En Croute"

pernod, tarragon, puff pastry crust

Salad

Tableside Kale & Romaine Caesar Salad

anchovies, egg yolk, capers, minced fresh garlic, extra virgin olive oil, fresh lemon juice, worcester sauce, white wine vinegar, fresh basil topped with housemade cheese crusts

Intermezzo

tagaytay pineapple & mint granita

Seafood

Grilled Jumbo Tiger Prawns & Australian Seabass Fillet

lemon cream risotto, sauteed kale, chive oil

Beef

U.S. Beef Rib-Eye Steak (200g)

potato gratin, creamed spinach, merlot bordelaise sauce

Cheese

Fresh-Cut Fruit, Brie, & Manchego

toasted fruit & nut bread triangles

Dessert

Flourless Chocolate Valrhona Cake

chocolate ganache, berries

Coffee or Tea

Cookies & Biscuits