

IL PALAGIO

FOUR SEASONS HOTEL FIRENZE

MENU

*Experience a tasting menu in Florence, Italy inspired by
seasonal ingredients, local traditions, and the culinary
heritage of Tuscany.*



FOUR SEASONS HOTEL FIRENZE • BORGO PINTI 99 • FLORENCE

A KISMET MENU • FOUR SEASONS HOTEL FIRENZE

TASTING MENU

THE COUNT'S GARDEN

175

The Gherardesca Garden, keeper of Count Guido Alberto's 19th-century dream, invites you on a journey through nature: the same plants that grace your table await you once more along its winding paths.

The King of the Summer ^{(a)(l)}

Tuscan marinated cucumber with panzanella flavours beefsteak tomato, green spring onion and capers

Celery at the Temple ^{(a)(f)(b)(i)}

Green celery, miso Bagna càuda and browned butter

The Florentine Round Zucchini ^{(c)(g)(i)}

"Stimpirata" florentine round zucchini, toasted millet saffron and creamy egg yolk

There's a Mushroom in the Kaffeehaus ^{(g)(i)}

San Massimo Riserva risotto with charcoal-grilled seasonal mushrooms and yuzu 'molasses'

La "Mela Insana" ^{(a)(i)(l)}

Smoked Perlina eggplant and rye bread tortello green tomato gazpacho, mint, and basil

The Dew of Belvedere ^(l)

Coconut & lime sorbet, salad of mediterranean aromatics

Beneath the Fig Tree ^{(a)(c)(g)}

Fig sponge, sheep's milk yogurt, lemon and burnt wheat

THE QUEEN'S SPICES

195

"The Queen's Spices" is a tasting menu shaped around six spices, each enhanced in a different way, inspired by the taste of Catherine de' Medici, the queen who brought the elegance of Florentine cuisine to the French court. Each course is a tribute to a spice that, according to the legend we've created for you – or who knows, maybe it will turn out to be true? – would have crossed seas and lands to reach her, influencing European gastronomy."

The Cumin of Audacity ^{(b)(f)}

Tuscan red curry with Tyrrhenian Sea prawns, red bell pepper and kaffir lime

The Saffron of Fortune ^{(a)(c)(d)(g)(i)(l)}

Pappardella stuffed with potatoes and Tuscan saffron, scorpion fish guazzetto and tarragon

The Star Anise of Intensity ^{(a)(g)(i)(l)}

Dischivolanti pasta, creamed corn, Tuscan bardiccio sausage, fennel and star anise

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(c) Eggs and related products · (d) Fish and related products

(e) Peanuts and related products · (f) Soy and related products

(g) Milk and related products (including lactose)

(h) Nuts (almonds, hazelnuts, walnuts, cashew, pistachios, pecan nuts, Brazil nuts, macadamia nuts) and related products

(i) Celery and related products · (j) Mustard and related products

(k) Sesame seeds and related products

(l) Sulphur dioxide and sulphites, in concentration higher than 10 mg/kg or 10 mg/lt, given as SO₂

(m) Lupine and related products · (n) Molluscs and related products

TASTING MENU

THE QUEEN'S SPICES · CONTINUED

The Black Pepper of Strength *(g)(f)(l)*

Charcoal Angus beef short ribs marinated in mixed peppers with baby eggplants, green tomatoes and Certaldo onion

The Pineapple of Contrast *(f)*

Chargrilled skewer of pineapple, sweet pepper and zucchini delicately glazed with a sweet and sour soy lacquer

The Harmony of Coriander *(g)(l)*

Coriander seed panna cotta, lime raspberry compote and semi-candied Taggiasca olives

GHERARDESCA

185

The cycle of nature guides our cuisine: the menu follows its path from the Gherardesca Garden to the sea, meanders around the countryside and finally flourishes at the table.

Tyrrhenian Sea Amberjack *(c)(d)(g)(l)(n)*

Lightly seared Tyrrhenian sea amberjack, seasonal herbs, salicornia cream and oyster Hollandaise sauce

Gherardesca Garden Zucchini *(a)(c)(g)(i)(l)*

Crispy zucchini flower, filled with whipped buffalo ricotta, seasonal tomatoes, sweet garlic, sweet paprika and lemon

Tuscan Coast Risotto *(b)(d)(g)(i)(n)*

Riserva San Massimo rice with Tyrrhenian Sea molluscs and crustaceans Cacciucco sauce, sage and lemon chimichurri

Agnolotti of the Livorno Court *(a)(c)(g)(i)(l)*

Agnolotti filled with burrata stracciatella, roasted "Livornese" cockerel cream, candied cherry tomatoes and brined olives

Lamb from the Casentino Pastures *(a)(c)(g)(l)*

Casentino lamb from the Fracassi selection in a pizzaiola style, tomato tarte Tatin, and basil cremeux

Soft of the Florentine Residence *(b)(l)*

Pine nut crèmeux with rosemary infused peach compote

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À LA CARTE

APPETIZERS

Crispy zucchini flowers, stuffed with whipped buffalo ricotta, seasonal tomatoes, sweet garlic, basil, and lemon (a)(c)(g)(i)(l)

Lightly seared Tyrrhenian sea amberjack, seasonal herbs, salicornia cream, and oyster Hollandaise sauce (c)(d)(g)(l)(n)

Hand-chopped Scottona beef tartare, Tyrrhenian prawns and seaweed powder (a)(b)(c)(d)(g)

FIRST COURSES

Riserva San Massimo rice with Tyrrhenian Sea molluscs and crustaceans Cacciucco sauce, sage and lemon chimichurri (b)(d)(g)(i)(n)

Fusilloni egg-white pasta “Metodo Massi”, roasted monkfish Reggello chickpea cream and a hint of orange (a)(c)(d)(g)(i)

Agnolotti filled with burrata stracciatella, roasted “Livornese” cockerel cream, candied cherry tomatoes and brined olives (a)(c)(g)(i)(l)

MAIN COURSES

Roasted turbot in “Crepinette” with Porcini mushrooms, green apple and fermented lemon (d)(g)(i)

Roasted duck breast, white miso and walnut emulsion, mizuna Mugello potato and mixed berries (a)(c)(f)(g)(b)(i)(j)

Casentino lamb from the Fracassi selection in a pizzaiola style, tomato tarte Tatin, and basil cremeux (a)(c)(g)(l)

MAIN COURSE TO BE SHARED

Line-caught sea bass “Wellington”, shrimp moqueca, sweet potato and okra (a)(b)(c)(d)(g)(i)(l)

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À LA CARTE

TWO COURSES AND A DESSERT	THREE COURSES
150	175

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DESSERTS

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Pine nut crèmeux with rosemary infused peach compote <i>(b)(l)</i>	25
Crispy puff pastries with Venezuelan Criollo chocolate apricots and lemongrass <i>(a)(c)(g)(l)</i>	25
Creamy milk rice with plum compote, helichrysum and passito di Pantelleria reduction <i>(c)(g)(l)</i>	25

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