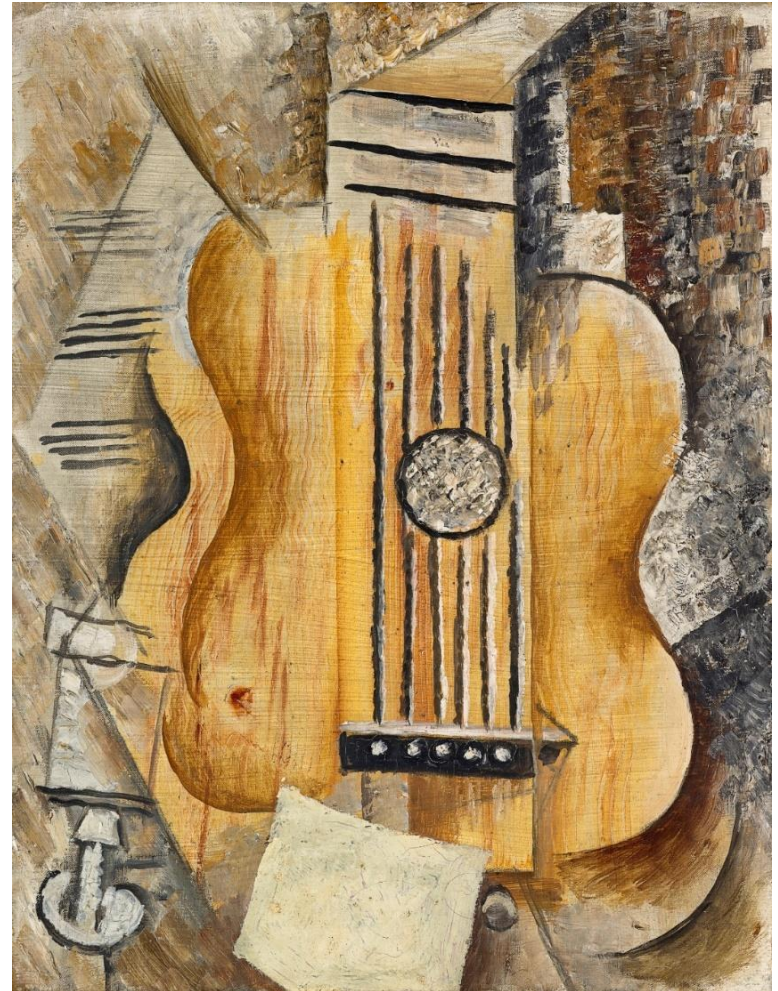


## WINTER LUNCH MENU



Pablo Picasso, Spanish 1881-1973, worked in France 1904-73. *The matador (Le Matador)* 4 October 1970, oil on canvas, 145.0 x 114.0 cm. Musée national Picasso-Paris. Donated in lieu of tax, 1979 (MP223) © Succession Picasso/Copyright Agency, 2022. Photo © RMN-Grand Palais (Musée national Picasso-Paris) / Mathieu Rabreau



Pablo Picasso Spanish 1881-1973, worked in France 1904-73 *Guitar 'Jaime Eva' (Guitare 'Jaime Eva')* summer 1912 oil on canvas 35.0 x 27.0 cm Musée national Picasso-Paris. Donated in lieu of tax, 1979 (MP37) © Succession Picasso/Copyright Agency, 2022 Photo: © RMN-Grand Palais (Musée national Picasso-Paris) / Mathieu Rabreau

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## Chef Rony Parienty has taken his inspiration from the life and work of the great Spanish artist

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### Blue Period

1901 - 1904

The use of blue cheese and blueberries draws inspiration from the blue period.

### Rose Period

1904 - 1906

This period represents cheerful themes of clowns, harlequins and carnival performers. This dish draws on the colours of this period – red orange pink earth tones with the use of beef tartare, the orange tones of the egg yolk and Spanish heritage with “patatas bravas”.

### Cubist Period

1909 -1912

In Cubist artwork, objects are analysed, broken up and reassembled in an abstracted form, this has been used in the presentation of this Barramundi dish with “brandada de bacalao “

### Spanish Heritage

In homage to the great Spanish artist's heritage this dish is a reflection of a traditional Spanish meal with slow cooked beef presented as a rich tasty “estofado”.

### Inspired desserts

This famous dessert was created in honour of ballerina Anna Pavlova.

The “Basque” Cheesecake pays homage to his Spanish roots.

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## Celebrating Sofitel Melbourne On Collins' partnership of Melbourne Winter Masterpieces®: *The Picasso Century*

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### ENTRÉES

*Blue Period*

Leek, blue cheese, blueberries, prosciutto, salsa verde, brioche

*Rose Period*

Beef tartare, “patatas bravas”, cured egg yolk

### MAINS

*Cubism*

Barramundi, chorizo, basil, cauliflower, octopus, “brandada de bacalao”

*Spanish Heritage*

Slow cooked beef, mushroom, potato, parsley emulsion, served with corn bread

### DESSERTS

Basque cheesecake, dulce de leche, strawberry, oats crumble

Anna Pavlova, fresh berries, mascarpone, coulis

**2 courses - 55 per person**

**3 courses - 65 per person**

**NV Pommery Brut Royale – Reims, France**

**Glass 22**

**Bottle 145**