

Entertainment by Adriana and Kimono – Piano and vocals

First course:

Slow cooked lobster, artichoke hearts, sea urchin emulsion

Bigne of black cod and marscapone, red radicchio and wine puree, ginger powder

Steamed terrine of Carabinero with porcini mushroom, sprouts

Second Course:

Pommery Champagne risotto, Scampi tail, sturgeon caviar, atomized beets

Third Course:

Cacciucco of local fish with multi colored potatoes

Main Course:

Lightly poached Turbot fillet, kusshi steamed almond sauce, sautéed caponatina with thyme, honey and tomato powder

Or

Grass fed Tenderloin of Beef, foie gras and black truffle Rossini, potatoes

Dessert:

Granita

Lemon basil sorbet, olive oil cake, limoncello granita, candied basil

Or

Dark Chocolate Crostata

Dark fruit, chocolate ganache, turbinado sugar, vanilla gelato

\$150 per person for 6PM seating

\$175 per person for 9PM seating

not including tax or gratuity