



\$95 per person

AMUSE

Chef's Choice

ANTIPASTI [choice of]

Tuna Tartar, Leek Fonduta, Truffle Aioli, Sweet Potato Chips

Pan Seared Scallop, Roasted Pork Belly, Spiced Poached Pear, Toasted Almonds

Truffled Beef Carpaccio, Pickled Mushrooms, Crispy Capers, Crostini, Parmigiano

Roasted Beets, Orange, Basil, Italian Burrata, Balsamic Pearls

PRIMI

Wild Mushroom Risotto, Parmigiano Reggiano & Truffle Oil

PIATTO PRINCIPALE [choice of]

Steamed Lobster with Fennel, White Asparagus, Shellfish Nage

Mint and Walnut Crusted Rack of Lamb, Forbidden Rice, Rapini, Caramelized Fennel, Lamb Jus, Charred Leek Puree

Miso Glazed Seared Chilean Sea Bass, Butternut Squash Puree, Tuscan Style Black Kale, Toasted Panko

Seared Muscovy Duck Breast, Gooseberry Jus, Roasted Beets, Radicchio, Parsnip Puree

DOLCI [choice of]

Roquefort & Bella Vittano Cheese with Brioche & Pear Chutney

Chocolate Molten Cake, Vanilla Ice Cream

Vanilla Crème Brulee, Biscotti