

## **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**