

AN ITALIAN JOURNEY



by Jimmy Matiz

FIRST

Choose one:

SCALLOP CRUDO

Wood Sorrel gremolata, lemon-pear gastrique, fresh asian pear, black truffle salt

ZUCCHINI SPAGHETTI

Warm Zucchini spaguetti, tarragon pesto, pistachios, spiced ricotta

BURRATA CAPRESE

Buffalo mozzarella mousse, burrata, house sun-dried baby tomatoes, heirloom tomatoes, rosemary crisp, crispy basil

BRUSCHETTA

Smoked burrata, forms of fennel, seasonal fruit, pistachio, aged balsamic



SECOND

Choose one:

LAMB TORTELLINI

Braised lamb filling, olive-garlic cream, toasted pine nuts, seasonal citrus

SEAFOOD RISOTTO


Lemon risotto, butter poached shrimp, sea urchin mousse

MUSSELS

San marzano tomato base, italian sausage, preserved lemon, fines herbes,
charred house sourdough

MELANZANE E FROMAGGIO

Stuffed roasted eggplant, sweet tomato compote, pecorino romano,
italian cream, fresh basil



MAIN COURSE

Choose one:

LOBSTER AGNOLOTTI

Lobster and herb filling, butter poached Lobster tail, wilted fennel greens,
Lobster Bisque espuma, wood sorrel

CHICKEN PICCATA

Breaded organic chicken breast, caper-lemon emulsion, garlic sauteed
greens, oregano dressed lettuces

CATCH OF THE DAY

White fish fillet, crispy polenta, red cabbage in white balsamic,
parsley-pear tableside poured sauce

SMOKED RIB EYE

Live smoked ribeye, saffron-carrot puree, roasted market finds, foie gras
cream, crispy sweet potato



DESSERT

Choose one:

CHOCOLATE AND MINT

Valrhona white chocolate cake, mint ice cream, gold chocolate rocks,
milk air, candied mint

BERRY CREPE CAKE

White chocolate-Rose Petal filling, fresh berries, berry coulis, chantilly
24K gold

BASIL PANNA COTTA

Basil infused panna cotta, vanilla pod honey biscotti, whipped
mascarpone cream, crispy basil