

Italian Menu

by Richard Henderson

1st

Heirloom of beets with smoked parsnip, cocoa, and fines herbs

Hamachi crudo, avocado mousse, Cara orange, Agresto, pistachio

Black Angus beef tartare, chickpea, beef tendon, black olive, Egg yolk

Braised pork belly with radicchio and pickled apple

2nd

Cannellini filled cappelletti with grilled lemon, kale pesto, and pebble beans

Aquarelle risotto with Prosecco-mussels, saffron, fennel, and Osetra caviar

Sweet potato and yam gnocchi, bacon, maple, pecan, pomegranate, and brown butter

Porcini and Chanterelle casonsei with sweetbreads, roasted garlic, Parmesan, and watercress

Tajarin with burro fuso and shaved white truffles, Bottarga

3rd

Grilled Swordfish with Beluga lentils, Brussels sprouts, black garlic, and sunchoke

Chilean Sea bass, roasted red pepper, Marcona Almonds, fennel pollen, and pickled black radish

Tuscan air chilled duck breast, spuma, roasted carrots, hazelnuts, and huckleberry

Pancetta wrapped venison loin with Butternut squash, pear, Chanterelles, and red onion jam

Sicilian lobster with smoked butter, brassicas, and anchovy-brioche crumb

4th

Flambéed apple gelato, brown butter, lemon ricotta, yuzu meringue, and bee pollen

Almond milk panna cotta with Vin Santo, poached quince, and Balsamic

Modern Tiramisù served with warm chocolate-espresso ganache

Bourbon-caramel semifreddo, Amoretti crust, chocolate, and caramel Sauce

Dark Guanaja chocolate sorbet with pear, pomegranate molasses, and cinnamon glass