

## FIRST COURSES

Veal Cappelletti  
Cauliflower and Sage

Arugula & Turnip Salad  
Turnip-Saffron Dressing

Black Tagliatelle  
Lobster, Mussels and Chorizo

Kampachi  
Grapefruit and Coriander

Duck Terrine  
Onion and Pistachio Marmalade

Smoked Trout  
Sunchoke Purée and Pickled Onion Vinaigrette

Handmade Pappardelle  
Beef Ragù and Scallions

Foie Gras Torchon  
Pear Chutney, Seared Seckel Pears and Grilled Brioche  
(10 Supplement)

## SECOND COURSES

Spanish Mackerel  
Brussels Sprouts and Rutabaga

Red Snapper  
Spaghetti Squash, Walnuts and Pumpkin Seed

Grouper  
Sweet Onions and Trumpet Royale Mushrooms

Striped Bass  
Mussels, Sunchokes and Lobster Vinaigrette

Smoked Lobster  
Saffron-Fennel Strozzapreti and Pancetta

Glazed Duck Breast & Leg Confit  
Braised Fennel, Swiss Chard and Parsnips

Rack of Pork & Braised Belly  
Baby Turnips and Fingerling Potatoes

Sirloin & Braised Short Rib  
Tuscan Bean Purée, Brussels Sprouts and Black Olives

Rack of Lamb  
Broccoli Purée, Shell Beans and Lamb's Quarter Lettuce  
(10 Supplement)