



Antipasto Freddo

TUNA CARPACCIO AND TOMATO TARTARE
with Kalamata olives, crispy lettuce and herb oil

Danzante Pinot Grigio, Veneto, Italy

Antipasto Caldo

PAN SEARED BAY SCALLOPS AND LOBSTER
In basil seafood nage with double-whipped
mashed potatoes

Il Ducale Sangiovese, Ruffino, Tuscany, Italy

Insalata Della Casa

HOUSE SALAD

Radicchio, arugula, Romaine, Belgium endive,
tomatoes, olives, fennel with crispy Prosciutto,
Feta cheese and chives dressing.

Piatto Principale

“Creazione Dello Chef Marco”

ROASTED BEEF MEDALLIONS

Parmesan custard, asparagus, sweet corn
puree and golden shallot reduction

La Vite Lucente Sangiovese/Merlot Blend, Tuscany, Italy

Dolce con Sapori Toscani

MASCARPONE AND STRAWBERRY CREPES

Citrus-scented Galliano syrup, candied
orange peel and almond Florentine

**Errazuriz Late Harvest Sauvignon Blanc,
Casablanca Valley, Chile**

Includes Coffee or Tea