



THE BIG NIGHT MENU

\$115 PER PERSON, MINIMUM OF 6 GUESTS

AMUSE FOR THE TABLE

'The Only' Caviar and Gigante Mozzarella Stick

basil ricotta, siberian sturgeon caviar

RAW COURSE

Kombu Cured Whole Madai Crudo

calabrian chili crema, early winter citrus

SOUP & SALAD

Our Antipasti Salad

salumi, mozzarella, taggiasca olives
oregano vinaigrette

Paste e Fagiole

lobster gnocchi, fresh shelling beans
tomato-chili conserva

ACQUA

Wild True Branzino

saffron-orange fregola, bloomsdale spinach
preserved lemon dressing

BISTECCA

The Main Event - 40oz Bistecca Fiorentina

roasted bone marrow, caponata stuffed cipollini onions
aged balsamic

DOLCE

Torta al Cioccolata

decadent chocolate tar, luxardo cherries, whipped cream