

7 course menu

1. Zucchini Flower stuffed with citrus ricotta cheese drizzled in a citrus EVOO, marinara and basil
2. Some type crudo- either beef and or octopus carpaccio- with shaved parmigiano reggiano with on a bed rocky and radicchio salad with a lemon olive oil.
3. Risotto camouflage as pizza
4. Cured scallop and or stuffed calamari
5. Pasta your choice- with choice in sauce-
6. Choose 1 of 3
 - [] Grass Fed sirloin with a Gorgonzola Compound Butter and sea salt.
 - [] baked whole fish
 - [] Osso Buco with a Rich and Creamy Polenta
7. Dessert Tiramisu, Cannoli with pistachio, chocolate chips, and choice of gelato

7 course per person m/p

5 course per person m/p

-Option 2-

Station #1

-Raw Bar- Oysters, raw shrimp, crab legs, salmon crudo, tuna tartare, scallop ceviche and or caviar

M/P price not included on this menu-

Course 1

Fish Consommé or crustacean and tomato bisque with poached Tiger Prawn, Clams, and Mussels finished with drops of Calabrian Chili Oil and Herb EVOO.

Course 2

Veal Dinstructed Ravioli drizzled in an egg yolk creamy sauce

Course 3

Choice of pasta 1 pasta

Spinach Fusilli in a pine nut and pistachio pesto sauce.

Black Ink Pasta with porcini mushrooms, calamari topped with shaved black truffle

Gemelli Pasta with Fois Gras and Porcini Mushrooms with shaved white truffle in a creamy white wine sauce

Rigatoni in Classic Bolognese Sauce

Course 4

Protein choice of 1

Pistachio crusted Salmon with shaved fennel and seasonal farmers market vegetables

Whole Bronzino Stuffed with Sun Dried Tomato and Olive Pesto, Parsley and Pecorino Romano drizzled with an herb EVOO paired with Chard Broccolini and Farmers Market Heirloom Carrots

Lobster tail with a wine butter sauce and Mediterranean couscous

Colossal Shrimp

New Zealand and Or Australian Lamb Chop drizzled in a mint and basil pistachio pesto served with roasted lemon potatoes and Chanterelles mushrooms

Veal Chop braised with red wine and Ganciale with Sautéed Lemon and Garlic Spinach and pine nuts.

Grass Fed Top Sirloin With A Gorgonzola Compound Butter with Grilled Broccoli and Balsamic roasted tomatoes

Course 5

Dessert

Tiramisu and mini Cannoli with pistachio, chocolate chips, and a choice of gelato, chocolate, passion fruit, coconut and mango