

Main Courses

*Lobster ravioli, lobster bisque, grape tomatoes, fennel
veloute*

\$ 38.00

*Swordfish almond crusted, grape tomatoes, Gaeta olives,
cappars flower, gold cous cous, petit potates, Tropea
Onion*

\$ 38.00

*Magret de canard honey glazed, orange and Pinot
Noir, chocolate and orange mousse, baked seeded pear*

\$ 40.00

*Veal filet mignon, marsala gastrigue, white truffle,
saffron carnaroli risotto*

\$ 46.00

*Black squid ink and yellow tagliatell, bisque,
pine seeds, veraci clams, ocean mussels, scallops*

\$ 38.00

*15% Service Charge will be added. Please refrain from smoking and using your cellular phone
to avoid disturbing other guests*