

Bellini

TO START

Welcome Bellini

FIRST COURSE

Choice of

Langoustine Scampi Tartare
alla Bellini

or

Beef Carpaccio with Black Truffle
from Norcia

SECOND COURSE

Beet Potato Gnocchi with Brown
Butter and Smoked Ricotta

MAIN COURSE

Choice of

Filet of Halibut with Lemon and
Ginger Sauce

Or

Pan Seared Skirt Steak with Maitake
Mushrooms

DESSERTS

Cuore di Millefoglie with
Strawberry Glaze

\$75 dinner prix fixe per person

\$415 with Welcome Bellini and Krug

Champagne Brut Grande Cuvée per couple

Excludes tax and gratuity

Prix fixe available lunch and dinner

A la carte also available