

BRAVA

BY BRAD KILGORE

Season Two: Act One "un viaggio in Italia"



Starters

Pan con Fonduta 11
fontina crema, rosemary butter, coarse sea salt

Eggplant Parmesan Tartlet 14
whipped aged parmesan, roasted eggplant marmalade, smoked tomato

Arsht Caesar 13
baby gem lettuces, grana padano, bottarga, young artichoke

Cream of Heirloom Tomato Soup 15
warm gougere, thai basil

Veal Raviolo "Saltimbocca" 19
cave aged gruyere, veal breast, sage, brown butter, porcini froth

Gnudi Black & White 18
aged pecorino, chive, black & white truffle

Mains

Short Rib Wellington 38
prime angus short rib, duxelle, tuscan kale, peppercorn demi-glace

Golden Tile Fish 34
roasted artichoke, endive agrodulce, prosciutto, preserved lemon, thyme

Lobster Risotto "Carbonara" 36
maine lobster, pumpkin, miso butter, egg yolk, saffron, green garlic

Roasted Cauliflower 24
canellini bean puree, smoked ricotta salata, parsley "bagna cauda"

Tagliatelle Bolognese 28
culatello and veal ragout, san marzano tomato, whipped ricotta, crouton

Desserts 11

Apple Crostada
almond gelato, apple butter, honey cream

Tiramisu 2017
coffee, whipped cream, cocoa powder tuile

Chevre Cheese Cake
morello cherry, tarragon

