

BRAVA

BY BRAD KILGORE

Season Two: Act Two "un viaggio in Italia"



Starters

Roasted Bone Marrow 17

caper salsa verde, sourdough, lardo

Foie Gras Cannoli 20

25yr balsamic, raspberry, pistachio ganache, tricolour

pair with Inniskillin wine +12

Mosaico di Lasagnetta 18

carne brasato, whipped yukon gold, caramelized cipollini

Pan con Fonduta 11

fontina crema, garlic-herb butter

Eggplant Parmesan Tartlet 14

whipped aged parmesan, roasted eggplant marmalade, smoked tomato

Arsht Wedge Salad 13

gorgonzola dulce & dill mousse, smoked pancetta, rosemary vinaigrette

Porcini Campanelle 19

lamb sugo, mustard greens, pumpernickel, poblano relish

Mains

Short Rib Wellington 38

prime angus short rib, duxelle, tuscan kale, peppercorn demi-glace

Peekytoe Crab Risotto 36

calabrian 'nduja, piquillo pepper, boursin, chive oil

Pan Roasted Branzino 34

preserved lemon, zucchini coulis, beet carpaccio, oyster mushroom

Beetroot "Panzanella" 27

solera sherry vinegar, pistachio, agromato olive oil, roasted apples

Calamarata "Sette Formaggi" 30

truffle egg custard, herb crumbs, queso fricco, black sesame

Bone-In Veal Chop 54

pecorino-polenta espuma, pesto wafer, cauliflower, barolo jus

Desserts 11

Lemon Yuzu Crostada

blueberry marmalade, lime marshmallow, parsley

Chevre Cheese Cake

morello cherry, tarragon

Tiramisu 2018

coffee, cardamaro ice cream, cocoa tuile

Reflection Ganache

butterscotch cremeux, apricot, puffed rice toffee

