

# BRAVA

BY BRAD KILGORE

## Season Two: Act Two "un viaggio in Italia"



### Starters

#### 'Truffle Soup' ala Paul Bocuse 17

confit chicken, truffle pearls, celeriac crema

#### Foie Gras Cannoli 20

25yr balsamic, raspberry, pistachio ganache

*pair with Inniskillin dessert wine +12*

#### Mosaico di Lasagnetta 18

duck & bone marrow ragu, parsley root, taleggio, burnt orange

#### Pan con Fonduta 11

fontina crema, rosemary butter, coarse sea salt

#### Eggplant Parmesan Tartlet 14

whipped aged parmesan, roasted eggplant marmalade, smoked tomato

#### Wedge Salad Millefoglie 13

gorgonzola dulce mousse, smoked pancetta, rosemary vinaigrette

#### Porcini Campanelle 19

lamb sugo, mustard greens, pumpnickel, poblano relish

### Mains

#### Short Rib Wellington 38

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

#### Lobster Risotto "Carbonara" 36

maine lobster, pumpkin, miso butter, egg yolk, saffron, green garlic

#### Pan Roasted Branzino 34

preserved lemon, zucchini coulis, beet carpaccio, foraged mushroom

#### Beetroot "Panzanella" 27

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

#### Tagliatelle Bolognese 30

culatello and veal ragout, san marzano tomato, whipped ricotta, crouton

#### Bone-In Veal Chop 54

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

### Desserts 11

#### Strawberry Crostada

stracciatella, arugula, saba, hazelnut praline

#### Chevre Cheese Cake

morello cherry, tarragon

#### Tiramisu 2018

coffee, whipped cream, cocoa powder tuile

#### Reflection Ganache

butterscotch cremeux, apricot, puffed rice toffee

