

## CULINARIA RESTAURANT WEEK

\$55 Per Person | Wine Pairing \$35

### FIRST

Chefs Choice Nigiri ...

Caviar Deviled Eggs

### SECOND

Up Scale Shrimp Caesar...

*little gem, house breadcrumbs, miso caesar, parmigiana*

### THIRD

Half Branzino...

*seasoned with herbs, nuoc cham, broccolini*

Lobster Tagliolini ...

*sauce americaine, caviar*

Filet (8oz)... \$20 supplement

*au poivre, maitake mushrooms, potato mousseline*

### FOURTH

Cheesecake

*basque style, creme fraiche, (add regis ova royal caviar, \$10)*

Chocolate Cake

*flourless, honeycomb semifreddo*



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