

Fatt Dinner



ITALIAN KITCHEN + BAR

\$65 PP + \$30 WINE PAIRING

TO BEGIN

CHEF LUIGI'S HOMEMADE FOCACCIA

peach compote, savannah honey butter, oil + balsamic

FIRST COURSE

TORCHED SALMON TARTARE

pickled roe, smoked sea salt, dijon

SECOND COURSE OPTIONS

CIOPPINO

mussels, clams, shrimp, white fish

PAN SEARED SWORDFISH

crispy fingerlings, salmoriglio sauce

BRIASED PORK GNOCCHI

mushroom, spring peas, lemon, thyme

CHICKEN SCARPAREILLO

heirloom tomato, peppadew peppers, italian sausage,
spinach pappardelle.

DESSERT

LEMON BLUEBERRY CHEESECAKE

