

# Fattoria Dinner

**PACCI**

ITALIAN KITCHEN + BAR

**\$65 PP + \$30 WINE PAIRING**

TO BEGIN

**CHEF LUIGI'S HOMEMADE FOCACCIA**

peach compote, savannah honey butter, oil + balsamic

STARTER

**BEEF CARPACCIO**

horseradish crème, fried capers, truffle oil, arugula salad topped with Dijon vinaigrette + shaved parmesan

MAINS

**PAN SEARED SEA BASS**

smoked tomato coulis, boursin polenta, tomato jam, fried leeks

**BRAISED PORK OSSO BUCO**

garlic and chive mashed potatoes, sautéed asparagus, natural au jus

**SEARED AIRLINE CHICKEN**

sautéed faro with green peas, carrots + Swiss chard

**RISOTTO AI FRUTTI DI MARE**

Squid Ink Risotto, clams, mussels, shrimp, lemon zest, basil

DESSERT

**HOUSE MADE TIRAMISU**

The  
**Fabulous  
EQUINOX**  
ORCHESTRA