

CITRINO

MENU DI SAN VALENTINO

TRIO AMUSE

TONNO

Fujita Tuna, Lemon Confit, Avocado, Wasabi

ABALONE

Liver Sablé, Homemade Yuzu Pepper, Sake Jelly

FAGGOTTINI

Homemade Ibérico Sausage, Green Apple Purée



ANTIPASTO

GRANCHINO

Duo Crab Meat, Butternut Squash, Salmon Roe,
American Sauce Espuma

CONSOMMÉ DI PORCINI

Black Truffle, Wild Mushroom, Shark Fin, Nippon Lily Bulb



PRIMO

RISOTTO AL BAROLO

Slow-Braised Wagyu Beef Cheek, Radicchio,
Cipolline In Agrodolce

OR

FUSILLONI ALL'ASTICE

Brittany Blue Lobster, Fermented Onion, Sun-Dried Tomato,
Cognac Pink Sauce



CARNE O PESCE

MISO-GLAZED BLACK COD

Butter-Sautéed Oyster, Mushroom Tempura, Wild Mushroom Sauce

OR

PICCIONE CROCCANTE

Roasted Agrodolce Pigeon, Seasonal Spring Roll,
Uji Matcha, Natural Jus

OR

MANZO WAGYU

Aka-Ushi Wagyu SIRLOIN, Foie Gras, Black Cabbage, Barolo Jus
Infused With Japanese Kumquat Compote

(Add-on \$238)



DOLCE

MOUSSE AL CIOCCOLATO

Valrhona White Chocolate, Lychee, Rose Gelato



COFFEE OR FRESH HERB TEA

