

# Trattoria

BY  CHEF JOEL

\$90

## FIRST COURSE

### Endive & Jumbo Lump Crab Caesar Salad

Romano cheese, focaccia croutons and cured organic egg yolk

## SECOND COURSE

### Lobster Bisque with Sherry and Vanilla-Infused Crème Fraiche

Composed with cold-water lobster meat and brioche

## THIRD COURSE

### Ravioli al' Uovo

Black-truffle-ricotta-stuffed pasta, egg, parmesan-butter sauce and shaved Périgord truffle

## ENTRÉE

### Sear'd Diver Scallops

Yuzu compound butter, parsnip purée with smoky red pepper coulis and edamame

OR

### Herb-Crusted Filet Mignon

Yukon gold mashed potatoes, asparagus and red wine bordelaise

## DESSERT

### Red Velvet Baked Alaska

Raspberry center, toasted meringue and vanilla ice cream