
il Buco

Valentine's Day 2019

Amuse

Beausoleil Oyster

citrus foam, micro cilantro

Antipasti

Insalata

*Castelfranco radicchio, shaved romanesco,
pomegranate, aged Mahon cheese*

Scottato di Bue

*seared wagyu beef carpaccio,
Murcia artichokes, Aleppo pepper, red watercress*

Primi

Gnocchi

*house made potato dumplings, fontina,
Ternel black truffle*

Risotto

*Principato di Lucedio Carnaroli rice,
Maine red king crab, fresno chili, chives*

Secondi

Pesce

*grilled filet of Florida red snapper,
celery root puree, orange blossom, micro sorrel*

Agnello

*cast-iron roasted Hudson Valley lamb tenderloin,
brussels sprouts petals, Sagrantino raspberry marmalade*

Dolci

Meyer lemon Panna Cotta

pistachio crumble

Torta Cioccolata

raspberry compote, crème fraîche gelato

\$125 per person

\$75 optional wine pairing

