

Festività d'amore

Bar Bambino

Saturday, 14 February 2009

Insalata e Zuppa

Choice of:

Trota all' arancia

Lake trout marinated and poached in citrus; served with blood oranges and Lamb's lettuce.

or

Zuppa di castagne

Silky puree of chestnuts touched with cream and brandy.

Primo

Choice of:

Ravioli di ricotta, porcini, e tartufo nero

Ravioli of ricotta and porcini with black truffle infused with butter sauce.

or

Tagliarini con pulpo di granchio e caviale di salmone

Tagliarini with dungeness crab and salmon caviar.

Secondo

Choice of:

Ippoglosso farcito con molluschi

Halibut stuffed with mollusks and bread crumbs.

or

Stinchetto di agnello con agrume, canella, e olive nocellara

Lamb shanks braised with citrus, cinnamon, and nocellara olives.

Formaggi

Three perfect cheeses served with cherry mostarda and walnut toasts.

(\$10 per person, \$15 with wine per person supplement)

Dolce

Choice of:

Unveiling of Bar Bambino's custom sorbetto flavor from Ici

A collaboration between Bar Bambino and Ici to create a singular sorbetto. Biting, sweet/tart, complex.

or

Chocolate and bergamot tartlet

TCHO Chocolate single-origin bittersweet chocolate with bergamot zest. Luscious, rich, elegant.

\$70 per person

\$95 per person with wine pairings

\$125 per person with premium wine pairings