

Private Dinner

BY CHEF TREVOR



FIRST

PROSCUITTO CROSTINI

burrata with grilled stone fruit,
arugula and balsamic reduction

SECOND

SEARED AHI TUNA

wok char seared ahi with nectarine
basil relish and lime beurre blanc

THIRD

PISTACHIO CRUSTED HALIBUT

cippolini risotto with romesco sauce
and frisee

DESSERT

ITALIAN BUTTER CAKE

blueberry compote, mascarpone
cream, lemon and basil