

Say “Ti Amo” at Zafferano

stracciatella – riccio di mare | ostrica – caviale – champagne
Italian ‘stracciatella’ cheese from Andria and Hokkaido sea urchin
Irish oyster, Russian caviar classic and champagne cloud
Cà del Doge, Il Selvatico Extra Bianco Spumante, Italy NV



fegato – caffè – mango – anatra
seared ‘Rougié’ foie gras, ‘Lavazza’ coffee crumble,
mango and vanilla sauce and duck jus
Château Rieussec Carmes de Rieussec Sauternes, France 2013



astice – cecio – menta
Canadian lobster ‘cannelloni’ chickpea purée
mint gel, bisque reduction
Passel Estate Chardonnay, Australia 2015



merluzzo – basilico – rucola – pinoli – caviale di limone
Alaskan sablefish, basil and rocket pesto, pine nut sauce
Australian finger lime
Lvnae Bosoni Black Label Vermentino, Italy 2015

or

agnello – gelsomino – spinaci – cioccolato
sous-vide New Zealand lamb rack jasmine infused
sautéed spinach and chocolate sauce
Pietro Beconcini, Chianti ‘Antiche Vie’, Italy 2016



cioccolato bianco – lampone – pistacchio – fragola
Valrhona white chocolate and raspberry mousse
‘Bronte’ pistachio sponge and strawberry coulis
Cà d’Gal Spumante Moscato, Italy 2015



\$248 per person (early bird \$218)
additional \$80 wine pairing per person (early bird \$70)