

Marmo

PRIX FIXE DINNER \$110 PER PERSON

FIRST COURSE

CHOICE OF ONE

BURRATA

roasted squash, fig, spiced pumpkin seeds

PRIME BEEF TARTARE

white truffle miso aioli, capers, red onion, cured egg yolk

SUPPL + \$10

OYSTERS ON THE HALF SHELL

santa barbara uni, caviar

ROASTED CARROT SALAD

hazelnut vinaigrette, truffle honey, smoked ricotta

ADD: WHITE TRUFFLE + \$50

BLUE CRAB BRUSCHETTA

avocado, fresno, lemon

SECOND COURSE

CHOICE OF ONE

LASAGNA

short rib, taleggio, béchamel

SQUID INK CAMPANELLE

fresh blue crab, uni cream sauce, chili, basil, breadcrumbs

SUPPL + \$10

PUMPKIN AGNOLOTTI

sage brown butter, hazelnut granola

WILD MUSHROOM RISOTTO

madeira, parmigiano, herbs

ADD: WHITE TRUFFLE + \$50

SMOKED RICOTTA GNOCCHI

texas venison ragù, pecorino toscano

THIRD COURSE

CHOICE OF ONE

DUCK

maitake mushrooms, sunchoke,
cherry lambrusco sauce

ADD: WHITE TRUFFLE + \$50

SWORDFISH SALTIMBOCCA

bone marrow porcini jus

CHICKEN PARMIGIANA

BEEF TENDERLOIN

black garlic spinach purée, potato pave

SUPPL + \$25

EGGPLANT PARMIGIANA

FOURTH COURSE

DESSERT BOARD FOR THE TABLE

Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health. A customary gratuity of 20% will be added to all parties of 8 guests or more.