



# Sea Salt®

Sept 8<sup>th</sup> – 28<sup>th</sup> 2022

**Three-Course Dinner \$42.00 per person**

*Beverages, Gratuity + Tax not included*

*Choice of one dish from each course*

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## Appetizer

CITRUS ENDIVE SALAD

avocado | pickled onion | dill | pistachio | miso

FLUKE CEVICHE TRIO

tomato | soy | chili

ROCK SHRIMP & CHORIZO ARANCINI

talleggio fondue | harissa aioli

## Supplemental Course

SPAGHETTI ALLA CHITARRA

sea urchin cacio e pepe | lobster | gruyère 15

## Entrée

HOUSEMADE CAPELLINI FRUTTI DI MARE

crustacean ragù | clams | lemon | mollica

PAN ROASTED SWORDFISH

squid ink fried rice | calamari | hazelnuts | romesco

GRILLED KUROBUTA PORK CHOP

watermelon | cilantro | tomato | corn grits

## Dessert

MASCARPONE TART

pistachio | raspberry sorbet

STARWBERRIES & CREAM

strawberry granita | vanilla gelato | shiso | aged balsamic

MANGO PAVLOVA

passion fruit | white chocolate