

carna

by
**DARIO
CECCHINI**

THE BUTCHER

*\$155 per person
Served Family Style*

First Course

Crisp Wedge Salad

Pancetta, broiled tomatoes, blue cheese dressing

Baby Hearts of Romaine

Parmesan, Croutons, Garlic Caesar Dressing

Steak Tartare

Beef, gherkins, truffle aioli, crostini

Second Course

Atlantic Halibut

Pearled Cous cous, tomato vinaigrette, Salmoriglio

Organic Abaco Chicken

Fingerling potatoes, Castelvetro Olives

Prime New York Striploin

Linz heritage black Angus

Chef's Selection of Sides and sauces

Dessert

New York Style Cheesecake

Chocolate fondant tart

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THE MASTER

\$210 per person

Served Family Style

First Course

Roasted Beet Salad

Goat Cheese, Watercress, Candied Hazelnuts

Baby Hearts of Romaine

Parmesan, Croutons, Garlic Caesar Dressing

Chilled Shrimp Cocktail

Horseradish, lemon, cocktail sauce

Second Course

Atlantic Halibut

Pearled Cous cous, tomato vinaigrette, Salmoriglio

Organic Abaco Chicken

Fingerling potatoes, Tuscan Kale, watercress

Wagyu Chateaubriand

Westholme Wagyu tenderloin MS 6/7

Grilled lobster tail

Chef's Selection of Sides and sauces

Dessert

Chocolate fondant tart

Sweet Limoncello

New York Style Cheesecake

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THE KING

\$340 per person

Served Family Style

Amouse bouche

Oscietra caviar on freshly shucked oysters

First Course

“Fit for a King” Seafood & Shellfish Tower

*Stone crab claw, lobster tail, prawn cocktail,
caribbean seafood salad, tuna crudo, octopus*

Baby Hearts of Romaine

Parmesan, Croutons, Garlic Caesar Dressing

Blue Crab Cake

Lemon rémoulade, celery shaving, pepper relish

Wagyu Beef Carpaccio

Olive gribiche, capers, black truffle aioli

Second Course

Glacier 51 Toothfish

Miso Glaze, Shiitake Mushroom Tea, Ginger

50oz long bone Tomahawk

Private selection Linz Black Angus

Whole Caribbean Lobster

Confit on clarified butter

Chef's Selection of Sides and sauces

Dessert

Chocolate fondant tart

Sweet Limoncello

New York Style Cheesecake

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BAMBINI

For the “Bambini” Aged 6 - 11 \$45 per person

First Course

Please select one of the below options

Mixed Green Salad

Carrots, Cucumber, Ranch Dressing

Kid’s Caesar Salad

Parmesan, Croutons, Garlic Caesar Dressing

Second Course

Please select one of the below options

Fish of the Day

Fingerling Potatoes, Asparagus

Beef skewers

Mashed Potatoes

Kid’s Pasta

Beef Bolognese Sauce, Butter, or Macaroni & Cheese

Dessert

Ice Cream

Chocolate, Vanilla, or Hazelnut