



TEN TRINITY SQUARE
PRIVATE CLUB

Four Hands Dinner

Six Course Tasting Menu

Mazara del Vallo Red Prawns

Whiskey, saffron, Delica pumpkin, cassava arepa, tucupi, shells, legs, head

By Chef Miller

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Tortellone

Taleggio and Scamorza fondue, cep mushrooms, hazelnut, and black truffle

By Chef Giacomo

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Beetroot Tortilla with Balfegó Tuna

Aged balsamic, and Timur chimichurri

By Chef Miller

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7-Day Aged Seabass

Crab, paprika, whiskey and red bell pepper

By Chef Giacomo

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Juniper-Smoked Quail

Coffee from Chef Miller's family farm, Jerusalem artichoke, and prickly ash pepper

By Chef Miller

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Citrus Baba

Chantilly, candied cédrat

By Chef Giacomo