

51^{*} east

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Inspired by a profound respect for exceptional ingredients and the scenic coasts of Savona, my hometown in northwest Italy, I strive to reimagine Italian-American favorites with a modern twist.”

Francesco “Paco” La Monica, Chef de Cuisine

SAVONA

10,500

AMUSE-BOUCHE

today's chef's creation

I

CAPRESE 51

*tomato jam, marinated tomatoes,
mozzarella foam*

II

LOBSTER TORTELLONI

lobster bisque, italian porcini mushrooms

III

TENDERLOIN STEAK

*carrot bourbon purée, beef jus,
chefs' vegetables*

IV

CHEF'S DOLCE CREATION

YULETIDE

15,000

AMUSE-BOUCHE

HOUSE-CURED AND RICE STRAW-SMOKED ORA KING SALMON

*buttermilk and salmon roe sauce,
chive oil*

I

CHICKEN AND PARMESAN CONSOMMÉ

prosciutto tortellini, black truffle

II

SEAFOOD RISOTTO PESCATORA

lemon butter

III

SNOW-AGED A4 WAGYU

*pumpkin purée, winter vegetables,
wagyu jus*

IV

MULLED WINE-POACHED PEAR

ricotta gelato, chocolate crumble