



Wedding Bells

A five course culinary journey

Inizia

“Beginning”

*Sweet corn mousse, consommé jelly, seared fresh sea urchin
finished with Osetra caviar*

Antipasto

“Odyssey”

Herb crusted Kona abalone with anchovy lemon butter

Primo Piatto

◆ *Nero di seppia*

Squid ink linguine sautéed and lightly spiced with shrimp, clams, tomato

Secondo Piatto

◆ *Prime Tenderloin with balsamic reduction*

Dolce

“Grand Finale”

‘Fantasia’ Chef Hiro’s Seasonal dessert