

**DINELA DINNER MENU**

**JULY 12 - JULY 26, 2024**

choose one for each course

1st course

tricolore caesar

or

corn gazpacho with smoked salmon terrine

or

chicken liver crostini, garbanzo puree, crispy red onion

2nd course

black squid ink mafalda with n'duja puttanesca

or

braised duck leg with seasonal vegetables

or

dry-aged branzino, grilled rapini puree, romanesco

dessert

napoleon, puff pastry, pistachio sponge, pastry cream

or

choice of chocolate or mixed berry sorbet

MENU AVAILABLE \$55 per person  
TUESDAY - THURSDAY  
5PM - 9PM  
FRIDAY - SATURDAY  
5PM - 10PM



\*The entire table does not have to participate

EXECUTIVE CHEF angelo auriana  
CHEF DE CUISINE monica angelats  
BEVERAGE DIRECTOR francine diamond-ferdinandi  
MANAGER clifford noell  
DIRECTOR OF OPERATIONS jennifer chaput  
COCKTAIL PROGRAM jose valles