



*Cucci welcomes you to our  
Annual Seafood Dinner.*

C U C C I  
M O D E R N . I T A L I A N . C U I S I N E

# ANNUAL SEAFOOD DINNER

## First Course

### Oyster

*Blood orange caviar, pink peppercorn & jalapeno mignonette*

### Lobster Salad

*Crispy potato, dill & saffron aioli, artichoke heart*

### Hamachi Crudo

*Ginger scallion vinaigrette, cape gooseberry, shiso*

## Second Course

### Shrimp Tartare

*Crispy risotto cake, avocado crema, cucumber, Calabrian  
chili aioli, wasabi tobiko*

## Third Course

### Seared Scallop

*White bean puree, chorizo & tomato chutney, salsa verde*

## Fourth Course

### Crab Stuffed Lobster Tail

*Risotto alle vongole, samphire, lemon, basil*

## Fifth Course

### Roasted Hamachi

*Roasted lobster mushrooms, caramelized leeks,  
celeriac, Bordelaise*

## Sixth Course

### Trifle

*Blood orange curd, macerated strawberries,  
limoncello sponge, meringue*

*\*Please add applicable taxes and gratuity*