



*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

Aperol-soaked orange, pickled shallot, chervil

Poached Cod

Sauce gribiche, fried caper, potato chip, herb oil

Cured Salmon

Horseradish crème fraîche, giardiniera pickles, crostini

Second Course

Scallop Crudo on the Half Shell

*Buttermilk-parsley dressing, blood orange, almond,
chili oil, rosemary salt*

Third Course

Smoked Trout Rillettes

Radish, salad cream, toasted focaccia, herb salad

Fourth Course

King Crab Ravioloni

*Saffron cream sauce, Parmesan pangrattato,
preserved lemon*

Fifth Course

Black Cod & Lobster

*Lobster and scallion skewer, fingerling potato,
caramelized cauliflower purée, green beans, onion jus*

Sixth Course

White Chocolate Mousse

*Passion fruit curd, white chocolate curls,
candied mint*

**Please add applicable taxes and gratuity*