



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 VALENTINE'S DINNER

First Course

To Share

Chilled Seafood Platter

*East Coast Oysters with Aperol Mignonette,
Poached Colossal Shrimp with Cocktail Sauce,
Atlantic Lobster with Bonito Aioli and Razor Clams
with Yuzu-Kosho Emulsion.*

Paired With

Complimentary welcome glass of Prosecco Bel Star DOC

Second Course

Choice of Two

Creamy Burrata

*Grilled Radicchio, Black Garlic Vinaigrette,
Aged Balsamic, Hazelnut Crumb, Ricotta Salata,
Fresh Herbs.*

or

Lobster Bisque

*Slow-Roasted Shells, White Miso, Brandy,
Sweet Lobster Meat, Yuzu Butter, Lobster Oil,
Focaccia Croutons.*

Third Course

Individual Plate

Gnocchi

*A Cucci Classic, Hand-Rolled Potato Dumplings,
Black Truffles, Parmesan Fondue.*

Fourth Course

Choice of Two

Surf & Turf

*Grilled Beef Tenderloin, Colossal Shrimp,
Sake-Red Wine jus, Soy Marinated Carrots, Broccolini,
& Roasted Parsnip Puree with Brown Butter.*

or

Potato Crusted Halibut

*Herbed Cream Sauce, Wilted Spinach, Broccolini,
Prosecco Beurre Blanc, Orange Jus.*

Fifth Course

Tre Dolci

*Warm Olive Oil Cake with Lemon Cream,
Dark Chocolate Cremeux with Hazelnut Praline,
& Macerated Strawberries, Rose and Balsamic.*



\$195 PRIX FIXE MENU

**Please add applicable taxes and gratuity*