

BASILICO

Father's Day Brunch Highlights

Mains

Barley Creamed with Occelli Butter and 36 month-aged Parmigiano Reggiano,
Italian Pork Sausage and Turnip
Salt-baked Seabass Fillet "Branzino Al Sale", San Marzano Tomatoes,
Razor Clams and Fennel
12-hour Slow Braised Beef Ribs in Barolo Wine served with Potato Mousseline and
Tarragon Green Peas

Chef's Table

Cheese room with over 50 regional Italian farm cheeses

Caciocavallo-infusions
Passito Di Pantelleria
Black Truffle
12-year Aged Balsamico
Smoked Thyme and Applewood
Menabrea Beer
Vin Santo
Amarone Wine
Acacia Honey and Walnuts

Fresh Pasta Station

Handmade Spinach and Potato Gnocchi, Smoked Burrata Cheese,
Black Cerignola Olive Crumble and Foie Gras

Chocolate Theme Desserts

Chocolate Maple Financiers
Madagascan Chocolate Raspberry Tarts
Milk Chocolate Caramel Passion Fruit Choux Puff
White Chocolate Coffee Pudding
64% Chocolate Panna Cotta with Almond Streusel
35% White Chocolate Panna Cotta with Orange Segments
Silky Milk Chocolate Tiramisu
Tangy Yuzu White Chocolate Éclair
Strawberry Mascarpone Lemon Tart
Amedei Dark Chocolate Cheese Cake
Assorted Chocolate Pralines
Assorted Chocolate Macarons
66% Chocolate Caramel Pecan Fudge Brownies
Milk Chocolate Peanut Bars
Double Chocolate Cookie Gelato
White Chocolate Mascarpone Gelato
Milk Chocolate Rocher Gelato