

# SEA SALT

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

Apple Salad

*Manchego, Pistachio, Chives*

Fritto Misto

*Green Onion, Cherry Pepper, Yuzu Kosho Aioli*

Veal Piccata Meatballs

*Burrata Potato, Baby Spinach*

Blackened Tuna

*Compressed Watermelon, Labneh, Miso, Sunflower*

Grilled Scallop

*Creamless Creamed Corn, Shoestring Potato, Red Wine Syrup*

## SECOND

Capellini Frutti Di Mare

*Mussels, Rock Shrimp, Calamari, Pomodoro*

Grilled Tiger Prawns

*Garlic Crushed Potato, Sauce Vierge*

5oz. Bavette Steak

*Shallot Tarragon Butter, Tuscan Fries, Red Wine Sauce*

Grilled Branzino

*Mascarpone Polenta, Haricots Verts, Caper Lime Butter*

## THIRD

Peanut Butter Semifreddo

*Cinnamon Chantilly, Chocolate Sauce, Macaron*

Orange Creamsicle

*Vanilla Gelato, Mandarin Granita, Honeycomb*

Coconut Panna Cotta

*Key Lime Meringue, Lime Streusel*



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.