

# BICYCLETTE COOKSHOP

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST

**Chorizo Potatoes**

*Chipotle Hollandaise*

**Jammy Eggs**

*Toasted Bread Sabayon*

**Tuna Crudo Burrata**

*Heirloom Tomato & Whey, Basil Oil*

**Roasted Octopus +\$8**

*Oaxaca Chile Crisp, Avocado*

**Beef Tartare**

*Horseradish Aioli, Mimolette, Carta Cracker*

**Zucchini Salad**

*Humbolt Fog, Chaat Masala Chickpea, Mint*

**Chicken Liver Pate**

*Massaman Curried Onions, Pita*

**Caviar Bugles +\$12**

*Creme Fraiche*

## SECOND

**Wagyu Smash Burger**

*Swiss, Kimchi Aioli, Potato Wedges*

**Poached Halibut +\$14**

*Yellow Squash, Spring Onion, Green Peppercorn, Lardo*

**Pork Short Rib**

*Smoked Ham Broth, Fava Pesto, Spruce Tips*

**Roasted Branzino**

*Aji Amarillo, Potato Mille-Feuille*

**Zaatar Chicken +\$14**

*Charred Onion, Olive & Pita Panzanella*

**Truffle Risotto**

*Porcini, Raclette*

**Dukkah Lamb +\$8**

*Braised Fennel, Caramelized Whey, Apricot*

## THIRD

**Fancy Soft Serve**

*Fennel Pollen, Olive Oil, Flaky Salt*

**Chocolate Flan-Feuille**

*Caramel, Hibiscus*



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.