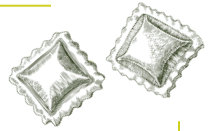


# Theo Randall

CUCINA ITALIANA



## *Chef Series: Nathan Outlaw*

195 per person

Includes four wine pairings

### *Antipasti*

#### CAPE SANTE

**By Nathan Outlaw**

Raw scallop with tomatoes and horseradish

### *Primo*

#### RAVIOLI ALL'ASTICE

**By Theo Randall**

Ravioli with Dorset blue lobster with shell fish sauce

### *Secondo*

#### ROMBO AL VAPORE

**By Nathan Outlaw**

Steamed turbot and parsley sauce with roast garlic potato dumplings

### *Dolce*

#### FRUTTONE

**By Theo Randall**

Almond, dark cherry and chocolate tart with vanilla gelato

