



Osteria Tubia

Long Table

Event

1. Warm Goat Cheese & Mascarpone, Anson Mills Polenta, Fontina Fonduta
2. Tuna Carpaccio, Foie Gras Torchon, Lemon Oil & Chive
3. Risotto Classico, Butter, Parmigiano & White Truffle
4. Roasted Veal Chop, Rosemary Potatoes, Caramelized Brussels Sprouts, Cipollini & Veal Cream
5. Sugar Roasted Pineapple, Champagne Vinegar Caramel, Candied Hazelnuts, Vanilla Gelato & Sea Salt