



HARMONIE

Omakase tasting menu

Japanese precision · French technique · Italian soul
12 courses late · summer

CUCINA VERACE ITALIANA

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Thursday Sept 10th \$95pp
taking reservations from 5:00pm - 8:30pm.

- I **Uni** *Hokkaido sea urchin · Champagne sabayon · Parmigiano snow · chive blossom*
- II **Hamachi Crudo** *yellowtail · Sicilian blood orange · yuzu-kosho · Ligurian oil · finger lime · shiso*
- III **Toro Tartare** *hand-cut bluefin · Dijon-soy · quail yolk · crispy shallot · toasted buckwheat*
- IV **Velouté** *sweet corn and dashi · peekytoe crab · brown-butter powder · togarashi*
- V **Tagliolini Riccidi Mare** *fresh pasta · uni · cultured butter · lemon · bottarga · traditional balsamic*
- VI **Wagyu** *white-miso glaze · yuzu beurre blanc · capers · brown-butter crumb · grilled lemon*
- VII **Intermezzo** *yuzu-limoncello granita · mint · Prosecco*
- VIII **Duck Magret** *yuzu-orange gastrique · roasted fig · farro · jus*
- IX **Comté** *twenty-four months · served warm · miso walnut · pear mostarda*
- X **White Peach** *compressed peach · shiso granita · almond-milk foam*
- XI **Olive Oil & Chocolate** *Liguria financier · 70% crèmeux · fleur de sel · matcha ice cream*
- XII **Mignardises** *yuzu pâté de fruit · pistachio-sesame financier · espresso-miso caramel · chocolate nori*

Chef's selection · tasting portions · pairings available
Please inform us of any allergies. Raw fish and shellfish are served.