

Drago Centro

Five Course Tasting Menu 85

First Course

foie gras torchon, basil brioche, persimmon, hazelnuts

Second Course

pan roasted jumbo scallops, duo of cauliflower,
pine nuts, pickled raisins

Third Course

saffron tagliatelle, rock shrimp, zucchini, aqua pazza sauce

Fourth Course

colorado wagyu ny steak, crispy polenta, black garlic, cipollini,
bagna cauda sabayon

Fifth Course

orange praline semifreddo, pistachio financier,
orange caramel, candied almonds

chef: celestino drago

chef di cucina: edgar delarosa