

# Marisella

RESTAURANT WEEK 2026

75 per person

## FIRST COURSE

*(choice of)*

### SICILIAN CRUDO

hamachi, yuzu vinaigrette, capers, red onion, chives, evoo

### BEET SALAD

blackberry gastrique, macerated blackberries, whipped goat cheese, pistachio, fennel

## SECOND COURSE

*(choice of)*

### PACCHERI BOLOGNESE

black pepper, chives, parmesan fonduta

### BRANZINO FILET

white beans, confit fennel, herb oil, charred lemon

## DESSERT

*(choice of)*

### TIRAMISU

mascarpone mousse, lady fingers, coffee, chocolate

### CHOCOLATE MOUSSE

silky chocolate mousse, olive oil, caramelized cocoa nibs,

CHEF/PARTNER DANNY GRANT EXECUTIVE CHEF SAM GARCIA

A 3.5% employee benefit charge is added to all transactions and can be removed upon request.