

CULINARY MISCHIEF

A ROVING UNDERGROUND DINING EVENT

::: DINNER AT SEVEN SIX THREE THREE 22 MAY 10 :::

JUST TO MAKE YOU TASTE IT...

Jumbo Scallops wrapped with Pancetta ::: Garlic sautéed Baby Red Chard, Baby Arugula and White Balsamic

Goat Cheese Tortelloni ::: Dried Orange, Fennel Pollen and 25 years aged Balsamic

Dry-Rubbed Rib-Eye Steak ::: Caramelized Potatoes puree & Balsamic reduction the event will take place "Al Fresco"

BALSAMICO ::: A SIX COURSE BALSAMIC DINNER

These are just three of the six courses our guests will be able to enjoy. Our menus are planned in advance and kept secretive until the day of. Only thirty people will be able to enjoy this tribute to one of Italy's signature ingredients.



il Tocco

boutique parties • private chef • culinary mischief