

forté

MARK LIBERMAN
CHE DI CUISINE
Forté di Asprinio

225 Clematis Street, West Palm Beach, Florida 33401

Raised in Sonoma County, Chef Mark Liberman began apprenticing in kitchens at a very young age. Since then, he has spent his time cooking under some of the greatest chefs in the United States. Mark is a graduate of the Culinary Institute of America. He has worked around the country, as well as having performed stages in restaurants in France, such as the two-Michelin starred Carre Des Feuillantes in Paris. Mark launched his career once he arrived in Las Vegas,



where he opened DB Brasserie at Wynn Resort with Daniel Boulud as Chef de Partie, and then went to to open L'Atelier de Joel Robuchon at the MGM Grand as Sous Chef. Mark was also the Chef d'Cuisine of Piero Salvaggio's Valentino at the Venetian before he left for San Francisco. While in San Francisco, Mark held the position of Chef d'Cuisine at the renowned four-star La Folie under Chef Roland Passot. He has since left to take the oven helm in the kitchen at Forté di Asprinio.

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STARTERS

FLUKE CRUDO

blood orange, rosemary, pickled chiogga beets

GRILLED SQUID

cannellini beans, salsa verde, meyer lemon

CAPRESE

walter's tomatoes, watermelon, mozzarella

"UN-ORTHODOX MATZOH BALL SOUP"

meyer lemon, basil, roasted chicken broth

"MUSSELS & FRIES"

garlic sausage, saffron, roasted peppers

CRISPY PIG TROTTER

foie gras, bacon, strawberry mostarda

"HALF OF AN AVOCADO"

fennel, tangerines, green olives, bulgarian feta

CHICORY "CAESAR"

Coddled Egg, Lemon-Garlic Vinaigrette, White Anchovy

SALUMI

PROSCIUTTO DI SAN DANIELLE DOP

PATÉ CAMPAGNOLA

Rustic Pork Pate, Crab Apple Mostarda, Pistachios

ANTIPASTO FOR TWO

House Cured Salumi, Pickled Vegetables, Roasted Garlic

PIZZA

MARINARA Tomato, Oregano, Garlic, Olive Oil

MARGHERITA Heirloom Tomatoes, Basil, Mozzarella

BIANCA Mozzarella, Ricotta, Parmesan, Olives, Olive Oil

SALSICCIA House-Made Fennel Sausage, Peppers, Parmesan

HAWAII Prosciutto, 24-Hour Pineapple, Jalapeno, Parmesan

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PRE-THEATER MENU

"CUCINA PROVERA"

Cucina Provera References Humble Cooking With Hearty and Rustic Dishes. We Hope You Enjoy Our 3 Course Prix Fixe.

STARTERS

CAESAR SALAD

romaine hearts, parmesan, lemon-garlic vinaigrette

Or

"UN-ORTHODOX MATZOH BALL SOUP"

meyer lemon, basil, roasted chicken broth

MAINE COURSE

SLOW ROASTED BEEF BRISKET

fingerling potatoes, dried apricots, beets & horseradish

Or

VENETIAN STYLE SEAFOOD RISOTTO

cioppino jus, slow cooked tomato, english peas

DESSERT

AFFOGATO

vanilla bean gelato, warm espresso, pistachio biscotti

Or

COCONUT PANNA COTTA

mango gelee & pineapple

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CHEF'S SPONTANEOUS TASTING MENU
AVAILABLE FOR THE TABLE

PASTA

VEAL STUFFED AGNOLOTTI
candied pecans, swiss chard, brown butter

BUCATINI ALLA CARBONARA
acorn fed guanciale, spring garlic, pecorino

HANDMADE CAVATELLI "A LA CUILLO"
red peppers, prosciutto cotto, flat leaf parsley

FRESH RICOTTA GNUDI
heirloom tomatoes, basil, mozzarella

HAND CRAFTED TAGLIATELLE
5 hour pork sugo & montasio cheese

MAIN COURSE

VENETIAN STYLE SEAFOOD RISOTTO
cioppino jus, slow cooked tomato, english peas

GRILLED LOCAL SWORDFISH
braised fennel, grapefruit, caramelized radish

NEW YORK STEAK "TAGLIATA"
eggplant ragu, arugula, fig vincotto

MURRAY'S FARM FREE RANGE CHICKEN
chickpea, tomato & lacinato kale, pickled mustard seeds

ATLANTIC MONKFISH CHEEKS
carrot, almond-bacon crust, lobster cream

ELYSIAN FIELDS FARM LEG OF LAMB
smoked garlic polenta, lemon and mint gremolata

SIDES

CARAMELIZED BRUSSELS SPROUTS pancetta, parmesan, pecans

BROCCOLI RAPPINI garlic, chiles, meyer lemon

HARICOT VERT tarragon, ricotta salata, spring garlic