

National Day

by Chef Marco Guccio

A tavola...

capesante – melograno – ricci di mare

Hokkaido scallop 'tartare', pomegranate jelly, fresh sea urchin, green pea

Il Selvatico Bianco Spumante NV



gnocchi – anatra – tartufo

Home-made pumpkin and potato 'gnocchi', Rougie duck ragout, Port wine sauce
grated winter black truffle

Sasso dei Lupi Rosato 2015



trota – barbabietola – cavolfiore

pan-fried Norwegian salmon trout, sautéed baby beetroot, cauliflower cream

Ōhau Woven Stone Sauvignon Blanc 2016

or

manzo – pastinaca – morelle

150 days Black Angus beef tenderloin, parsnip purée, morel mushroom sauce

Ochagavia Medialuna Cabernet Sauvignon - Merlot 2015



cioccolato – ciliege – vaniglia

70% Valrhona chocolate mousse, cherry yogurt crèmeux, vanilla ice-cream, apple compote

\$128++ food only

\$42++ wine pairing
