
tasting menu

capellini – caviale – ostrica – erba cipollina

cold angel hair, seasonal oysters, Kristal gold caviar, lemon chive emulsion
Franciacorta, Barone Pizzini, Animante, Italy, NV



paccheri – aragosta – arancia – menta

‘paccheri’ with Canadian lobster, fresh tomatoes scented with orange, mint
De Stefani, Pinot Grigio, Italy, 2012



merluzzo – sedano rapa – verdure autunnali

oven-baked Atlantic cod, celery root purée, heirloom autumn vegetables
Chalk Hill, Chardonnay, USA, 2012

Or

manzo – broccoli – carciofi

48 hours sous-vide U.S. prime beef short rib
sautéed ‘Romanesco’ broccoli and artichokes, veal jus
Tenuta di Sesta, Brunello di Montalcino, Italy, 2011



mandorle – caffè’ – mascarpone – cioccolato

crispy almond wafers, coffee essence, ‘mascarpone’
70% dark Valrhona chocolate mousse
Dr. Hermann, Erdener Treppchen, Riesling Spätlese, Germany, 2013

4 courses 98 5 courses 108

wine pairing selection 4 wines 80 5 wines 90