
tasting menu

capellini – caviale – ostrica – erba cipollina

cold angel hair, seasonal oysters, Kristal gold caviar, lemon chive emulsion
G.H. Mumm, Cordon Rouge Brut, France, NV



paccheri – aragosta – arancia – menta

‘paccheri’ with Canadian lobster, fresh tomatoes scented with orange, mint
De Stefani, Pinot Grigio, Italy, 2014



merluzzo – sedano rapa – verdure autunnali

oven-baked Atlantic cod, celery root purée, heirloom autumn vegetables
Jim Barry, The Lodge Hill Riesling, Australia, 2016

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
Gianni Gagliardo, Barolo Chinato, Italy, NV

4 courses 108 **5 courses** 118

wine pairing selection **4 wines** 80 **5 wines** 90