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## Chef's menu

### **amuse bouche**

foie gras mousse, fruit compote

*Château Rieussec Carmes de Rieussec Sauternes, France, 2013*



### **capellini – caviale – ostrica – erba cipollina**

cold angel hair, seasonal oysters, Kristal gold caviar, lemon chive emulsion

*G.H. Mumm, Cordon Rouge Brut, France, NV*



### **piselli – stracciatella – uova di trota**

cold seasonal green pea soup, 'stracciatella', trout roe

*Ōhau Woven Stone, Sauvignon Blanc, New Zealand, 2016*



### **ippogrosso – funghi – carciofi**

pan-seared Norwegian halibut, seasonal mushrooms 'guazzetto', artichokes

*Yealands Estate Single Vineyard, Pinot Noir, New Zealand, 2015*

Or

### **manzo – patata viola – asparagi bianchi**

Tajima wagyu beef marble 8 striploin

purple potato, white asparagus, parsnip purée

*Fattoria Nittardi, AD Astra, Italy, 2013*



### **cioccolato – caffè' – frutti di bosco**

white chocolate and coffee ice cream, strawberry purée, raspberry sponge

*Marchesi Antinori, Vin Santo del Chianti Classico, Italy, 2009*

**menu 128**

**wine pairing selection 98**

Head Chef Marco Guccio

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