
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

warm 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

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wine pairing selection 98

Head Chef Marco Guccio
