

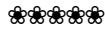
PRIX FIXE MENU

Beets with goat cheese, candied hazelnuts, Brussels sprouts, and aged Balsamic vinegar

Citrus-cured halibut, avocado, Marcona almonds, charred leek, and crème fraiche

Slow-cooked beef tongue, puffed tendon, pickled watermelon, cucumber, mustard

Dry-farmed pear raviolo with foie gras and black truffles

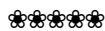


‘Francobolli’ of vegetables and herbs from the summer garden

Squid ink risotto, charred octopus, tomato soffritto, Calabrian chili, and Meyer lemon

Bufala ricotta and pumpkin gnudi with pancetta, chestnut, and Medjool date

Roasted potato-Fontina cappelletti, short rib sugo, broccoli, and Hen of the Woods



Seared Striped bass, lemon-scented potatoes, clams, mussels, and saffron

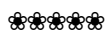
Grilled Bluefin tuna, shelling beans, green tomato broth, black olive, coastal greens

‘Maiale al latte’, Klingeman Farms pork, Castelfranco radicchio, apricot, elderflower

Dry-aged New York, roasted figs, black truffles, and bone marrow

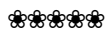
Maine lobster, heirloom tomato, sourdough, ‘nduja salami, Borlotti beans, and basil

Menu Supplement of \$15



An unusual selection of Italian cheeses presented tableside

Menu Supplement of \$10



Millefoglie, huckleberry, lemon, and crème fraiche

Orelys chocolate sorbet, dry-aged Bartlett pear, and cinnamon

Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce

Caramélia chocolate mousse, Guanaja, ricotta, orange

Three courses \$105

Four courses \$130

Five courses \$150