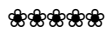


# PRIX FIXE MENU



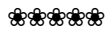
White sturgeon Reserve caviar  
Smoked sturgeon galetta with leeks, brioche, crème fraiche  
Course supplement \$40 ½ oz.

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

Venetian seafood salad of mackerel, pickled shrimp, calamari, trout roe, and finger lime

Marinated eel with salsa rossa, pinenuts, Sultana raisins, and puffed tapioca

Dry-aged squab breast, Sicilian almonds, pomegranate, and chicory salad



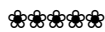
Nettle pasta with Tuscan bean ‘Ribollita’ and Olio Nuovo

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

Hand-made Tajarin tossed with ‘burro fuso’  
White truffle course supplement \$80



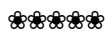
Seared Striped bass, lemon-scented potatoes, clams, mussels, and saffron

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

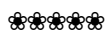
Sea scallops with cauliflower, blood orange, and Buddha’s hand

‘Maiale al latte’, Llano Seco pork, Castelfranco radicchio, apricot, elderflower

Dry-aged New York, Calçot onion, apple, black truffles, and bone marrow



An unusual selection of Italian cheeses presented tableside  
Course 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