

SEASONAL TASTING MENU

Chef's surprises for the evening

Summer corn budino, black truffle,
green onion-buttermilk
Ferrari, Trento Brut NV

Yellowtail crudo with stone fruit vinaigrette,
caramelized peaches, fried capers, and Bronte pistachios
Manni Nössing, Alto Adige Valle Isarco Kerner 2014

Grilled Spanish octopus, compressed watermelon,
black olive, cucumber
Vadiaperti, Irpinia Coda di Volpe 'Torama' 2015

Rabbit raviolo in brodo, basil pesto,
and candied Castelvetro olives
Castell'in Villa, Rosato Toscana 'La Gazzara' 2016

Ridged pasta with foie gras, black truffle, and Marsala

Honey-brined squab, Button Chanterelles,
Triple Delight blueberries, poppy seed pasta-frolla
Brovia, Barbera d'Alba 'Sori del Drago' 2014

Gorgonzola dolce, pinenuts, Taggiasca olives, gazpacho
Capanna, Moscadello di Montalcino Vendemmia Tardiva 2010

Raspberry, vanilla gelato, aged-Balsamic

Crème fraiche panna cotta with peach, basil, and citrus
Paolo Saracco, Moscato d'Asti 2016

Price Per Person \$195 Wine Pairing \$115