

SEASONAL TASTING MENU

Chef's surprises for the evening

Ricotta budino with peas, white chocolate,
and Marcona almonds
Ferrari, Trento Brut NV

Citrus cured lobster with Espelette pepper,
radish, and sour orange
Benanti, Etna Bianco 2016

Monkfish liver terrine with caramelized pear,
farro, and Perigord truffles
Foradori, Vigneti delle Dolomiti Nosiola 'Fontanasanta' 2015

Lamb filled spinach saccottino
with Pecorino Riserva and piquillo mustard
Nusserhof di Heinrich Mayr, Vino Rosso 'Ty.....' 2013

Ridged pasta with foie gras, black truffle, and Marsala

A5 Wagyu beef with buckwheat and spiced cabbage crespelle,
celery root, and ginger
Mastroberardino, Taurasi 'Radici' 2012

Gorgonzola Piccante with walnuts and caramel
Capanna, Moscadello di Montalcino Vendemmia Tardiva 2011

Candied Mandarinquat, Moscato, pineapple, guava

Coconut mousse, Caribe chocolate, Kona coffee
Silvio Carta, Vernaccia di Oristano Riserva 2003

Price Per Person \$195 Wine Pairing \$115