

TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

FALL CORN PANNA COTTA

GOLDEN OSETRA CAVIAR, MEYER LEMON MARJORAM (34)

MAINE SCALLOP CRUDO

MINT, CELERY ROOT, HIBISCUS (21)

DUCK CONFIT CARAMELLI

BLACK TRUFFLE, PARMIGIANA, MINT, SICILIAN SAFFRON (27)
OR

ALBA WHITE TRUFFLES

TAGLIARINI OR ACQUERELLO RISOTTO (125)
SUPPLEMENT (65)

GRILLED ALASKAN HALIBUT

BUTTON CHANTERELLES, BEURRE ROUGE (52)

ROASTED NEW ZEALAND VENISON LOIN

LOBSTER MUSHROOMS, TARRAGON (58)

BUTTERSCOTCH SEMIFREDDO

CANDIED POLENTA, BLACK MISSION FIG, PX SHERRY (14)

THREE COURSES 85 PER PERSON

WINE PAIRING 27/57

FIVE COURSES 145 PER PERSON

WINE PAIRING 45/95

CAVIAR

GOLDEN KALUGA 90

AMUR RIVER

GOLDEN OSETRA 140

BULGARIA

PLATINUM OSETRA 160

HOLLAND

GRANDEUR 190

IDAHO

10.5.21