



TASTING MENU

PASTA

\$57 PER GUEST

ENTIRE TABLE PARTICIPATION

WINE PAIRING +\$49 OR +\$79

AMUSE

TOTS AND CAVIAR / CHIVE CREME FRAICHE

CHESTNUT TRIANGOLI

CELERY ROOT / MUSHROOMS XO

TRUFFLED ALFREDO

TRUFFLE BUTTER / REALLY REALLY REALLY NICE
PARMESAN / PARISIAN GNOCCHI

COCOA TAJARIN

CHANTERELLE MUSHROOMS /
FALL SPICED BUTTERNUT SQUASH /
MUSTARD-DATE JUS

ROTOLO "LASAGNA"

PORK AND BEEF BOLOGNESE /
RICOTTA / PARMESAN

CELERY ROOT GANACHE

WHITE CHOCOLATE / GREEN APPLE SORBET /
RITZ CRUMB / FENNEL OIL