

**MONTHLY SEASONAL MENU**  
**August 2022**

(Choose your 4 or 5 or 6 Courses by removing dishes from the box below)

**GAMBERI - Sicilian Red Prawn Carpaccio, Oscietra Caviar**

*NV Franciacorta Bellavista Cuvée Brut Alma, Lombardia*



**UOVO E TARTUFO - Poached Toretama Egg, Summer Beans, Black Truffle Jus**

*2015 Chardonnay Capanelle, Toscana – Chardonnay Grape*



**CAPPELLETTI - Guinea Fowl Cappelletti in a Broth**

*2019 Lugana Montunal Montonale, Lombardia – Turbiana Grape*



**CAPELANTE - Spaghetti "Chitarra", Seared Scallops & Black Truffle**

*2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape*



**MERLUZZO - Patagonian Cod, Korean Clams & Zucchini Flower**

*2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape*

Or

**MANZO - Grilled Beef Tenderloin, Red Wine Pear, Pâtisson**

*2016 Solare Capanelle, Toscana – Sangiovese & Malvasia Grapes*

Or

**MANZO - Tochigi Wagyu A5, Gratin White Asparagus (supplement \$58)**

*2016 Solare Capanelle, Toscana – Sangiovese & Malvasia Grapes*



**DOLCE - Cherry Vanilla Cream Cheese & Almond Cake**

*Graham's 10 Year old Tawny Port, Portugal*

4 Course Menu 158++, Pairing with 4 glasses of wine, add 88++

5 Course Menu 188++, Pairing with 5 glasses of wine, add 98++

6 Course Menu 218++, Pairing with 6 glasses of wine, add 108++