

THE MONTHLY SEASONAL MENU

January

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

TARTARE DI GAMBERI ROSSI – CAVIALE

Sicilian Red Prawn Tartare, Oscietra Caviar

NV Franciacorta Cuvée Ca' del Bosco - Lombardia



INSALATA - BURRATA – SPECK

Burrata Cheese, Speck Ham, Winter Salad

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



CAPESANTE AL TARTUFO

Seared Hokkaido Scallops, Truffle Emulsion

2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



PLIN DI CERVO – TARTUFO NERO

N.Z Venison Ravioli "Plin", Winter Black Truffle

2018 Montepulciano Cadetto Castorani - Abruzzo – Montepulciano Grape



CERNIA

Grouper, Spanish Mussels, Mandarin Orange, Saffron Sauce

2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape

or

CERVO

Roasted N.Z Lamb Rack, Kumquat Compote

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

Tochigi Wagyu A5, Girolle Mushrooms (supplement \$58)

2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape



DOLCE

Strawberry & Yuzu Chantilly, Chocolate, Pistachio Crumble

Moscato d'Asti Scanavino, Piemonte – Moscato Bianco Grape

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++