

THE MONTHLY SEASONAL MENU

November

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

TARTARE DI CERVO – CAVIALE

Duncan Venison Tartare, Siberian Caviar, Blueberry

NV Billecart Rosé Champagne - Chardonnay, Pinot Noir, Pinot Meunier Grapes



RICCI DI MARE – GRANCHIO – GAMBERI

Bafun Sea Urchin, Snow Crab Salad, Fried King Prawn

2020 Alice Verdeca Produttori di Manduria, Puglia – Verdeca Grape



CAPELANTE – NOCCIOLE – PORRO

Seared Sea Scallops, Hazelnuts, Leek

2016 Torre Pieve Chardonnay Tenuta Santa Maria, Veneto – Chardonnay Grape



TAJARIN – TARTUFO BIANCO

Homemade Thin Noodles, Butter, Sage, Alba White Truffle

2019 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



CERNIA

Grouper, Mussels, Broccolini, Saffron Sauce

2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape

Or

QUAGLIA

Roasted Quail, Foie Gras, Persimmon

2019 Lupaia Cabernet Sauvignon Castorani – Cabernet Sauvignon Grape

Or

MANZO

Tochigi Wagyu A5, Girolle Mushrooms

2019 Lupaia Cabernet Sauvignon Castorani – Cabernet Sauvignon Grape



DOLCE

Green Apple Chantilly, Cinnamon, Milk Chocolate Gelée

Graham's 10 Year old Tawny Port, Portugal

4 Course Menu 168++, Pairing with 4 glasses of wine, add 88++

5 Course Menu 198++, Pairing with 5 glasses of wine, add 98++

6 Course Menu 228++, Pairing with 6 glasses of wine, add 108++