

## **THE CHRISTMAS MENU**

(Choose a 5 Course Menu by removing one dish from the box)

### **CARPACCIO DI MANZO – CAVIALE**

Hokkaido Snow Beef Carpaccio, Oscietra Caviar

*NV Franciacorta Cuvée Ca' del Bosco - Lombardia*



### **TARTARE DI CAPESANTE E RICCI DI MARE**

Sea Scallop Tartare, Sea Urchin, Yuzu Gelée, Apple

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



### **UOVO E TARTUFO BIANCO**

Poached Toretama Egg, Alba White Truffle

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



### **TAJARIN – TARTUFO BIANCO**

Homemade Thin Noodles, Butter, Alba White Truffle

*2018 Lugana Orestilla Montonale, Lombardia – Turbiana Grape*



### **MERLUZZO**

Patagonian Cod, Spanish Mussels, Brussels Sprouts

*2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape*

or

### **QUAGLIA**

Roasted Quail, Foie Gras, Chestnuts

*2019 Lupaia Cabernet Sauvignon Castorani – Cabernet Sauvignon Grape*

or

### **MANZO**

Tochigi Wagyu A5, Girolle Mushrooms (supplement 58)

*2019 Lupaia Cabernet Sauvignon Castorani – Cabernet Sauvignon Grape*



### **DOLCE**

Chestnut, Rum, Vanilla Bavaroise, Prune Cake

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

6 Course Menu 258++ | Wine Pairing with 6 glasses of wine, add 108++  
5 Course Menu 218++ | Wine Pairing with 5 glasses of wine, add 98++