

CHEF'S TASTING MENU

\$105

Wine Pairings Add \$65

ASTICE

LOBSTER SALAD, BEETS, COLD PRESSED CUCUMBERS, FENNEL, GRAPEFRUIT
DOMAINE LAROCHE, CHABLIS, BURGUNDY, 2017

OR

FUNGHI

MUSHROOM SALAD, KALE, BUFALINA CHEESE, PORT WINE & SHALLOT VINAIGRETTE
FEUDI DI SAN GREGORIO, GRECO DI TUFO, CAMPANIA, 2017

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**TAGLIATELLE**

BRAISED SHORT RIB RAGU, STRACCIATELLA, SPINACH, TRUFFLE  
*PIEVE DI SPALTENNA, CHIANTI CLASSICO, TUSCANY, 2016*

OR

**FREGOLA**

SEAFOOD BISQUE, MIXED SEAFOOD, POTATOES, CHERRY TOMATO  
*PETER ZEMMER, PINOT BIANCO, "PUNGL", ALTO ADIGE, 2017*

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FILET MIGNON

LARDO, BEETS, BLUEBERRY GEL
BANFI, BRUNELLO DI MONTALCINO, 2013

OR

SALMONE

MAPLE & MUSTARD GLAZED SALMON, TEXTURES OF PARSNIPS
CERETTO, NEBBIOLO D'ALBA, "BERNARDINA", PIEDMONT, 2016

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**ANANAS**

PINEAPPLE, STAR ANISE, CHOCOLATE SPONGE, MANGO SORBET  
*VILLABELLA, "FIORDILEJ", PASSITO, VENETO, ITALY*

OR

**MELA CARAMELLATA**

FRESH CARAMELIZED APPLE, VANILLA CREAM, CAMEL ICE CREAM  
*CAVE SPRING, RIESLING, INDIAN SUMMER, NIAGARA PENINSULA, ON, CANADA*