

CHEF'S TASTING MENU

\$105

*wine pairings add \$65
premium wine pairings add \$95*

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### CAPELANTE

Scallop Crudo, Caviar, Grapefruit, Dill Aioli

*OR*

### CIPOLLA

Caramelized Onion Tarte Tatin, Parmesan Ice Cream, Maple & Balsamic Reduction

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RAVIOLO

Cacciotta Cheese, Truffle Crema, Parmigiano Reggiano

OR

RISOTTO

Saffron Risotto, Crispy Bone Marrow, Veal Jus

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### FILETTO ROSSINI

Tenderloin, Spinach, Wild Mushrooms, Potato & Foie Gras Dumpling, Truffle Sauce

*OR*

### RAZZA

Roasted Skate, Zucchini, Asparagus, Peas, Seafood Bisque

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ARANCIA

Textures of Orange

OR

CHAMPAGNE

Champagne Mousse, Fresh Raspberry, Crumble, Coulis

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