

CHOICE OF ONE DISH PER COURSE

**\$90 PER PERSON**

## FIRST

hamachi - apple dashi, golden kiwi, shiso *(supplemental \$5)*

artichoke - radicchio, delicata, manchego, maple vinaigrette

burrata - brown butter, hazelnuts, butternut squash, pomegranate

shrimp - ube foam, aji amarillo, dill-pine nut gremolata *(supplemental \$5)*

pork rib - soy garlic glaze, sesame, mango papaya salad

## SECOND

gemelli - toasted garlic, broccoli, almonds, parmesan brodo

tagliatelle - calabrian pork bolognese, chili, parmesan

risotto - guanciale, red onion, pecorino, tomato

rigatoni - oxtail ragu, parmigiano, rosemary breadcrumbs *(supplemental \$5)*

## THIRD

1/2 chicken - bitter greens, caesar dressing, garlic oil

pork chop - carrot purée, brussels, granny smith apple, buttermilk

scallops - butternut squash purée, succotash, bacon jus *(supplemental \$15)*

## FOR TWO

whole bronzino - san marzano tomato, olives, caperberries

ribeye - 24 oz, boneless *(supplemental \$50)*

shell steak - 24 oz, 28 day dry-aged *(supplemental \$40)*

porterhouse - 35 oz, 28 day dry-aged *(supplemental \$130)*

*pomme frites, peppercorn aioli, salsa verde*

## DESSERT

tart - cocoa sablé, walnuts, dates, maple chocolate ganache

pot de crème - earl grey, vanilla wafers, whipped cream

kumquat cake - brown butter, toasted pepitas, buttercream

