

CHOICE OF ONE DISH PER COURSE
\$100 per person

FIRST

sicilian tuna - parsley, capers, calabrian chili, sourdough *(supplemental \$5)*
beef carpaccio - au poivre, pickled red onion, green peppercorn aioli
watermelon & stone fruit - mint-chili vinaigrette, fennel, stracciatella
broccoli - roasted radicchio, pistachio, chili crunch, point Reyes blue cheese

SECOND

fusilli - 'nduja, smoked butter, charred corn, egg yolk
rigatoni - eggplant, tomato, ricotta, basil bread crumbs
farrotto - jimmy nardello, pork cheek, clams, oregano *(supplemental \$5)*
creste di gallo - duck bolognese, belpor knolle, mint

THIRD

pork - fregola salad, roasted baby zucchini, melon, prosciutto jus
scallops - saffron corn custard, chorizo succotash *(supplemental \$15)*
1/2 chicken - cherry mole, salsa macha, cilantro, lime

FOR TWO

whole fish - tomato, black olive, fennel, burnt orange oil
bone-in ny strip - 28 oz, 28 day dry-aged *(supplemental \$80)*
wagyu strip loin - 22 oz, citrus fed *(supplemental \$90)*
bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental \$110)*
pomme frites, housemade ranch, salsa verde

DESSERT

pavlova - raspberry sorbet, plum, orange-ginger glaze, vanilla cream
caramelized pâte feuilletée - yuzu, blackberry mint gelée, matcha crumb
pâte à choux - craquelin, corn semifreddo, peach-jalapeño reduction

