

CHOICE OF ONE DISH PER COURSE

\$90 PER PERSON

FIRST

hamachi - green apple ponzu, 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

risotto - guanciale, red onion, pecorino, tomato

rigatoni - short rib ragu, parmigiano, rosemary breadcrumbs

mafalde - calabrian chili, vodka sauce, jumbo lump crab *(supplemental \$15)*

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 \$50)*

porterhouse - 35 oz, 28 day dry-aged *(supplemental \$100)*

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

budino - chocolate, bonito caramel, huckleberries, malt gelato

