

CHOICE OF ONE DISH PER COURSE  
\$100 per person

## FIRST

hamachi - blood orange, avocado purée, crispy potato chips

beef carpaccio - thai basil, jalapeño, mung beans, scallion, cilantro

burrata - artichoke salad, flatbread, aged balsamic *(supplemental \$5)*

broccoli - roasted radicchio, pistachio, chili crunch, point Reyes blue cheese

## SECOND

bucatini - mussels, jumbo lump crab, fra diavolo *(supplemental \$15)*

lumache - pancetta, english peas, cherry tomato, soft egg

risotto - spring vegetables, preserved lemon butter

malloreddus - fennel sausage, broccoli rabe, provolone, long hots

## THIRD

pork - napa cabbage, strawberry-kimchi glaze, sesame, miso jus

scallops - asparagus, velouté, green grape mignonette *(supplemental \$15)*

1/2 chicken - rainbow carrots, spring peas, scallion lemon vinaigrette

## FOR TWO

whole bronzino - 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 \$110)*

bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental \$110)*

*pomme frites, smoked sun dried tomato aioli, salsa verde*

## DESSERT

brown butter poundcake - citrus zabaione, smoked blueberries

tahini tart - chocolate pâte sablée, asian pear & apple purée

baklava - cashew, honey rose syrup, lemon sherbet, pistachio

