

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 - hazelnut, truffle, aged balsamic, flatbread *(supplemental \$5)*

beet salad - roasted radicchio, pistachio, chili crunch, point Reyes blue

## SECOND

cavatelli - kale & arugula pesto, butternut squash purée, delicata, parmesan

garganelle - braised rabbit, cherry peppers, herb bread crumbs

risotto - caramelized onion, roasted grapes, pecorino, charred onion ash

rigatoni - braised short rib, rosemary ricotta, parmesan *(supplemental \$5)*

## THIRD

pork - guanciale, collared greens, apricot mostarda

scallops - smoked potato, buttered leeks *(supplemental \$15)*

1/2 chicken - parsnips, baby carrots, scallion lemon vinaigrette, jus

## 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, truffle aioli, salsa verde*

## DESSERT

date cake - guinness toffee, pomegranate reduction

crème brûlée - candied kumquat, yuzu milk crumb, micro basil

banana cream kataifi - pfeffernüsse, caramelized banana, hazelnut

