

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 sea bream - 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
semifreddo - chocolate brownie, toasted meringue, sour cherry
banana cream kataifi - pfeffernüsse, caramelized banana, hazelnut

