

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)*

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

SECOND

cavatelli - roasted mushrooms, charred jalapeño butter, belpier knolle

bucatini - italian baby red tomato, pancetta, red onion, stracciatella

risotto - asparagus, jumbo lump crab, preserved lemon *(supplemental \$5)*

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, truffle aioli, salsa verde

DESSERT

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

panna cotta - rhubarb, strawberry gelée, pink peppercorn meringue

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

