

CHOICE OF ONE DISH PER COURSE
\$100 per person

FIRST

tuna - sweet soy, cucumber, mung beans, sesame *(supplemental \$5)*

hamachi - brown butter ponzu, green apple and yuzu purée

ricotta - lemon & poppy seed, pistachio, pickled plum, sumac pesto

carpaccio - honey & calabrian chili, parmesan, arugula

charred gem - honeycrisp apple, bacon, smoked cheddar, cider vinaigrette

SECOND

cavatelli - brown butter, celery root, belpier knolle

tagliatelle - braised rabbit, cherry peppers, herb bread crumbs

risotto - cauliflower, pecorino, sunchoke chips, aged balsamic

rigatoni - bolognese, fromage blanc, calabrian chili *(supplemental \$5)*

THIRD

pork - guanciale, collared greens, apricot mustarda

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

1/2 chicken - cacciatore, mushroom, herb garlic oil

FOR TWO

whole bronzino - charred lemon beurre blanc, artichoke, olives, caperberries

boneless strip loin - 24 oz, prime *(supplemental \$30)*

bone-in ny strip - 28 oz, 28 day dry-aged *(supplemental \$75)*

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

pomme frites, truffle aioli, salsa verde

wood roasted mushrooms & onions *(supplemental \$10)*

DESSERT

peanut tart - caramel, espresso, raspberry sorbet

éclair - pâte à choux, passion fruit cream, toasted coconut, hazelnut

chocolate chip cookie skillet - salted caramel, vanilla gelato

