

CHOICE OF ONE DISH PER COURSE

\$90 PER PERSON

FIRST

hamachi - clarified calamansi, coconut ginger condiment, chili

carpaccio - honey & calabrian chili, parmesan, arugula *(supplemental \$5)*

burrata - beet salad, ramp pesto, zaatar flat bread

artichoke - roasted peppers, smoked avocado purée, jalapeño vinaigrette

octopus - potato, olive, fennel salad, orange vinaigrette *(supplemental \$5)*

SECOND

cavatelli - roasted mushroom, marsala, jalapeño, belpor knolle

risotto - asparagus, lump crab, preserved lemon *(supplemental \$10)*

fregola - rock shrimp, red pepper purée, speck

garganelle - calabrian pork sausage, red finger chili, tuscan kale

agnolotti - peas, pink peppercorn butter, guanciale *(supplemental \$10)*

THIRD

pork chop - spring vegetables, caramelized onion & black pepper butter

1/2 chicken - hericot verts, potato, roasted chicken jus, lemon

scallops - calabrian chili, carrot purée, buttered leeks *(supplemental \$15)*

FOR TWO

whole bronzino - san marzano tomato, artichoke, olives, caperberries

wagyu strip loin - 22 oz, citrus fed *(supplemental \$100)*

bone-in ribeye - 35 oz, 35 day dry-aged *(supplemental \$120)*

pomme frites, horseradish aioli, salsa verde

DESSERT

chocolate chip cookie skillet - vanilla gelato, salted caramel

basque cheesecake - banana, caramelized pineapple, coconut brittle

panna cotta - green tea & white chocolate, blueberry, cashews

