



CHEF'S TASTING MENU

six course tasting menu 95

tomato bisque

focaccia crouton | parmesan | evoo

organic arugula salad

pea shoots | gala apples | parmesan | lemon pistachio vinaigrette

orecchiette pasta

sausage | dandelion | walnut brown butter | lemon | pecorino

blackened scallops

white asparagus truffle puree | green apple | hazelnuts | herb oil

or

chicken milanese

fennel | arugula | goat cheese | tomato | radish | fried capers | lemon butter sauce

artisanal italian cheeses

chef's selection of artisanal cheeses and accoutrements

cheese cake

passion fruit | ricotta | chocolate streusel crust

ADD CHEF'S WINE PAIRING- 3 OZ POUR WITH EACH COURSE \$35/\$55

*FOR THE EASE OF SERVICE| ALL GUESTS AT THE TABLE ARE ENCOURAGED TO ORDER FROM THE TASTING MENU| THANK YOU

* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED