



CHEF'S TASTING MENU

six course tasting menu 95

lobster bisque

basil pesto | focaccia crouton

heirloom tomato salad

sheep milk feta | watermelon | sauterne raisins | radish | lemon pistachio vinaigrette

mini caserecce pasta

guanciale | garlic | red onion | pecorino

sea bass medallions

peperonata | olive | mint | salsa verde | israeli cous cous | evoo

OR

filet mignon

porcini rub | cippolini onions | romanesco | rosemary polenta

artisanal italian cheeses

chef's selection of artisanal cheeses and accoutrements

tiramisu

salted caramel | whipped mascarpone | coco nib tuile

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