

AMUSE BOUCHE

POTATO WITH CRÈME FRAÎCHE, CAVIAR
OYSTERS WITH POMEGRANATE

FIRST

CAULIFLOWER PANNA COTTA
GRAPE, ALMOND, HERBS, CURRY

-
BABY BEETS & WINTER CITRUS
WATERCRESS, RADISH, GOAT CHEESE,
CHAMPAGNE VINAIGRETTE

-
SEABASS TARTARE
KUMQUAT, FENNEL, RADISH, AVOCADO, HERBS

-
BEEF CARPACCIO
PICKLED ASPARAGUS, ROASTED GARLIC YOGURT,
PARMESAN, SUNCHOKE CHIP

SECOND

POLENTA
MUSHROOM, ASPARAGUS, PARMESAN CHEESE

-
TORTELLINI
RICOTTA, BURRATA, PARMESAN, WILD MUSHROOM,
WHITE WINE TRUFFLE SAUCE

-
JUMBO LUMP CRAB & UNI
SQUID INK SPAGHETTI, LEMON,
JALAPEÑO SALSA VERDE, HERBS

-
CRISPY PORK BELLY SALAD
PERSIMMON, CHILI, HERBS, LEMON,
WHOLE GRAIN MUSTARD VINAIGRETTE

SUPPLEMENTARY COURSE

+ BLACK PÉRIGORD TRUFFLE RISOTTO - 35

+ PAN SEARED FOIE GRAS - 35

+ WAGYU BEEF - 50

THIRD

CAULIFLOWER STEAK
FARRO SALAD, GRILLED PEPPER,
CHARRED EGGPLANT PURÉE

-
BRANZINO
LENTIL, CURRANT,
CONFIT TOMATO, RED WINE JUS

-
SCALLOPS & LOBSTER CAPPELLETTI
CELERY ROOT, BLUE LAKE BEANS, PEA TENDRILS
ROASTED SHELLFISH REDUCTION

-
DUCK BREAST
MAITAKE MUSHROOM, BRUSSELS SPROUTS,
FERMENTED TURNIP, MUSTARD JUS

-
DUO OF BEEF
NY STRIP STEAK & BRAISED SHORT RIB
SMOKED FINGERLING POTATO,
BROCCOLI RABE, VANILLA PARSNIP PURÉE

DESSERT

BLACKBERRY MASCARPONE SORBET
PROSECCO-MACERATED BERRIES, ALMOND TUILE

-
CHOCOLATE SPICED DEVILS FOOD CAKE
CHOCOLATE MOUSE, CRUMBLE,
SOUR CREAM ICE CREAM

-
LEMON MERINGUE TART
RASPBERRIES, PAVLOVA, MINT