

THE MONTHLY SEASONAL MENU
MAY

(Choose your 4 or 5 or 6 Courses by removing dishes from the box)

30 GRAMMI DI CAVIALE OSCIETRA – CAPELLI D'ANGELO FREDDI
30 gr Tin of Oscietra Caviar – Cold Angel Hair with Snow Crab Meat-
Blinis with Condiments – Marinated Hokkaido Scallop with Yuzu Pink Pepper
NV Pol Roger Brut Réserve, Champagne – France



UOVO – ASPARAGI BIANCHI
Poached Toretama Egg – Gratin White Asparagus – Morel Mushroom
2020 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



ASTICE – FINOCCHIO
Canadian Lobster – Lobster Soup – Fennel Pollen
2022 Lupaiia Orange Castorani, Abruzzo – Pecorino Grape



TAGLIOLINI – POLIPO
Squid-ink Tagliolini – Roasted Spanish Octopus – Broccolini
2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape



BRANZINO
Italian Sea Bass – Clams – White Wine Broth
2021 Lugana Montunal Montonale, Lombardia – Turbiana Grape

or

ANATRA
Hungarian Duck Breast – Foie Gras – Apple
2013 Barbera d'Alba Piani Pelissero, Piemonte – Barbera Grape

or

MANZO
Tochigi Wagyu A5 – Mushroom Ragout – Truffle Jus (supplement \$58)
2013 Barbera d'Alba Piani Pelissero, Piemonte – Barbera Grape



DOLCI
Coffee White Chocolate – Cherry Bavaroise – Hazelnuts
Graham's 10 Year old Tawny Port, Portugal

4 Course Menu 198++, Pairing with 4 glasses of wine, add 88++
5 Course Menu 228++, Pairing with 5 glasses of wine, add 98++
6 Course Menu 258++, Pairing with 6 glasses of wine, add 108++