

## THE MONTHLY SEASONAL MENU

### JUNE

(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, France – Champagne Grape*



#### BURRATA AFFUMICATA – SPECK – CARCIOFI

Smoked Burrata Cheese – Speck Ham – Artichoke  
*2021 Amorino Cerasuolo D'Abruzzo Castorani – Montepulciano Grape*



#### CAPELANTE – FUNGHI MOREL – TARTUFO

Seared Scallop – Morel Mushrooms – Truffle Emulsion  
*2021 Lugana Orestilla Montonale, Lombardia – Turbiana Grape*



#### PLIN DI MAIALE – FEGATO GRASSO

Iberico Pork "Plin" Ravioli – Foie Gras  
*2021 Dolcetto d'Alba Pelissero, Piemonte – Dolcetto Grape*



#### MERLUZZO

Patagonian Cod – Lemon Sabayon – Heirloom Tomatoes – Tapenade Olives  
*2021 Lugana Montunal Montonale, Lombardia – Turbiana Grape*

or

#### QUAGLIA

Roasted Australian Quail – Blackberries  
*2014 Barbera d'Alba Pelissero, Piemonte (3lt format) – Barbera Grape*

or

#### MANZO

Tochigi Wagyu A5 – Corn – Truffle Jus (supp \$58)  
*2014 Barbera d'Alba Pelissero, Piemonte (3lt format) – Barbera Grape*



#### DOLCE

Peach – Cream Cheese Cake – Strawberry  
*2022 Moscato d'Asti Pelissero, Piemonte – Moscato Grape*

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++