

## **THE MONTHLY SEASONAL MENU**

### **AUGUST**

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

#### **ARAGOSTA**

Canadian Lobster – Siberian Caviar – Yuzu Pink Pepper Coulis – Fried Asparagus  
*NV Pol Roger Brut Réserve, Champagne – France*



#### **CAPESANTE**

Seared Sea Scallops – Golden Aged Bottarga – Cauliflower Cream  
*2022 Trebbiano Cadetto Castorani, Abruzzo – Trebbiano Grape*



#### **UOVO**

Poached Toretama Egg – Girolle Mushrooms – Truffle Emulsion  
*2021 Lugana Orestilla Montunal, Lombardia – Turbiana Grape*



#### **BIGOLI**

Spinach Bigoli Noodles – Hungarian Duck Leg Ragout – Port Wine  
*2020 Barbera d'Alba Piani Pelissero, Piemonte – Barbera Grape*



#### **CERNIA**

Sustainable Grouper – Butter Beans – Stewed Tomatoes  
*2022 Lugana Montunal Montonale, Lombardia – Turbiana Grape*

or

#### **QUAGLIA**

Roasted Australian Quail – Honey Carrot Purée – Peach

or

#### **MANZO**

Tochigi Wagyu A5 – Sautéed Mushrooms – Truffle Jus (supplement \$58)

*Explore our "Big Format" Library Collection: A special selection of wines curated by our own Sommeliers.*



#### **DOLCI**

Crunchy Raspberry – Chocolate Semifreddo – Pecan Nuts  
*Churchill's Reserve Port, Portugal*

4 Course Menu 158++ (Pairing with 4 glasses of wine, add 88++)

5 Course Menu 188++ (Pairing with 5 glasses of wine, add 98++)

6 Course Menu 218++ (Pairing with 6 glasses of wine, add 108++)