

THE MONTHLY SEASONAL MENU
SEPTEMBER

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

SCAMPI

Langoustine – Siberian Caviar – Baby Vegetables
NV Pol Roger Brut Réserve, Champagne – France



CAPESANTE

Seared Sea Scallops – Mashed Sweet Peas – Pancetta Cream
2021 Amorino Superiore Castorani, Abruzzo – Trebbiano Grape



BURRATA

Smoked Burrata – Chicory – Eggplant – Speck Ham
2021 Montonale Rosa di Notte, Lombardia – Marzemino Grape



TAGLIATELLE

Chocolate Tagliatelle – Iberico Pork Ragout
2020 Nebbiolo Langhe Pelissero, Piemonte – Nebbiolo Grape



ORATA

Royal Sea Bream – Baby Potatoes – Artichoke
2021 Lugana Montunal Montonale, Lombardia – Turbiana Grape

or

AGNELLO

Roasted N.Z Lamb Rack – Gratin Cauliflower – Whole Grain Mustard
2015 Jarno Appassimento, Abruzzo - Montepulciano Grape

or

MANZO

Tochigi Wagyu A5 – Sautéed Mushrooms – Truffle Jus (supplement \$58)
2015 Jarno Appassimento, Abruzzo - Montepulciano Grape



DOLCE

Yogurt – Blueberry Gelée – Almond Cake
2022 Moscato D'Asti Pelissero – Moscato Grape

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++)