

THE MONTHLY SEASONAL MENU
OCTOBER

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

TROTA

Slow-Cooked Salmon Trout – Siberian Caviar – Olive Oil Citrus Sabayon
NV Pol Roger Brut Réserve, Champagne – France



GRANCHIO

Steamed Spanner Crab – Avocado – Fried Leek – Sea Urchin
2021 Lugana Orestilla Montonale, Lombardia – Turbiana Grape



CAPELANTE

Seared Sea Scallops – Crushed Pine Nuts – Creamed Spinach
2021 Amorino Cerasuolo Castorani, Abruzzo – Montepulciano Grape



BIGOLI

Saffron Bigoli – Guinea Fowl Ragout – Girolle Mushrooms
2020 Nebbiolo Langhe Pelissero, Piemonte – Nebbiolo Grape



BRANZINO

Italian Seabass – Eggplant Purée – Brussels Sprouts – Pancetta
2022 Lugana Montonale Montonale, Lombardia – Turbiana Grape

or

CERVO

Roasted N.Z Venison Loin – Celeriac Purée – Chocolate Sauce
2015 Jarno Appassimento Castorani, Abruzzo – Montepulciano Grape

or

MANZO

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



DOLCE

Whipped Milk Chocolate – Hazelnut Praline
Jarno Passito Castorani, Abruzzo – Pecorino 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++)