



Tasting Menu

5 Courses

Hog Fish Sashimi

with avocado, grapefruit, mango, cucumber and togarashi, in a white soy and ginger vinaigrette.

Jean Dorset, Champagne

Zucchini Ravioli

filled with spinach, caramelized onion, sundried tomato and ricotta cheese in a rustic pomodoro sauce.

Barbera d'Asti, Michele Chiarlo, Italy 2010

Pasta of the Day

in a cream of prosciutto, mushrooms and cherry tomatoes, topped with toasted prosciutto.

Masi Campofiorin, Italy 2015

Lamb Lollipops

in a red wine, malt and juniper berry sauce, served with Yukon potatoes roasted in thyme butter.

Submission, Cabernet Sauvignon, 2017

Salted Caramel Pecan Tart

with homemade vanilla ice cream and toasted meringue.

Caposaldo, Moscato, Italy

\$75 per person | \$95 with wine pairing, per person

Reservations required. Per table only.

*Consuming raw or partially cooked foods may increase your risk of foodborne illness.