

Evolution

Shigoku Oysters *
Cucumber Mignonette, Calvisius Caviar

Roasted Beet Salad ✓
Goats Milk Stracciatella, Alba Hazelnuts

Maryland Blue Crab
Japanese Uni, Ikura Roe, Sea Beans

Egg Yolk Anolini
Marsala Sweetbreads, Forager Mushrooms

Beef Cheek Tortellini
Bone Marrow Agrodolce, Black Garlic, Brodo

Olive Oil Poached Halibut
Langoustine, Brussels Sprouts, Brown Butter

Squab al Mattone
Napa Cabbage, Foie Gras, Sage

Fall Tarte Tartin
Caramelized Apples, Vanilla Cremoso

Fiola Tiramisu
Espresso Gelato

2 Courses & Dessert · 105

3 Courses & Dessert · 115

4 Courses & Dessert · 135

✦ includes amuse bouche & petits fours ✦

Classics

Colors & Leaves of the Garden ✓
Delicata Squash, Pomegranate, Red Russian Kale

Yellowfin Tuna Crudo *
Shaved Matsutake, Sunchokes, Black Truffle Vinaigrette

Bisque
Lobster, Baccalà, Espelette

Spaghetti Aglio Olio e Peperoncino
Santa Barbara Abalone, Razor Clams, *Nduja*

Nova Scotia Lobster Ravioli
Ginger, Chive, Roe

Canary Island Branzino
Prosecco Zabaglione, Leeks

Iberico Secreto Scarpariello
Confit Garlic, Crispy Dandelion Greens

Gianduja Piemontese
Alba Hazelnuts, Dulcey White Chocolate

Daily Sorbetto & Gelato

Tasting Menu

Fluke Crudo * Maryland Blue Crab * Hay Smoked Gnocchi * Sea Scallop * Aged Ribeye * Tiramisu

150

Premier Wine Pairing · 125

Grand Wine Pairing · 210

✓ Vegetarian Options & Gluten-Free Pasta Available

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



November 20, 2017

Fiola Libations 16

Bellagio

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco

A ged Manhattan

Barrel A ged for 30 Days

This menu is for you to enjoy anything you like from anywhere.
Fine dining is the freedom to choose what makes you happy.

- Chef Owner Fabio Trabocchi!