

Caviar Service

Toasted Brioche, Lemon Whipped Ricotta
Calvisius Royal Siberian \$110/oz ✦ Calvisius Royal Oscietra \$165/oz

Finest Shoulder Ham of 5Js Iberian

"A corn Fed Pig"

Grilled Focaccia Bread
\$26 / 2 Oz.

Australian Winter Black Truffles

Your Choice of Risotto or Pappardelle
\$35 / 3 gr. ✦ \$65 / 6 gr.

A P PETIZER

Kusshi Oysters *

Nasturtium & Calamansi Vinegar Shrub, Cucumber

Jumbo White Asparagus Confit

Caviar, Truffle Vinaigrette, Egg Bottarga

Water Buffalo Burrata

Cured Pork, Artichokes, Local Tomatoes, Pesto Genovese

Gourmet of Japanese Crudo & Salsa Verde *

Ahi Tuna, Hamachi, Aji, Geo Duck, Grunt

Heirloom Tomato Salad

Gazpacho, Balsamic Caviar, "Olio Verde"

Lobster Bisque

Venetian Baccalà, Squid Ink Tuile, Espelette

Seared Foie Gras

Strawberries, Lemon Curd, Manodori Balsamico
Supplement 15

PASTA

Pappardelle Carbonara

Pancetta Pepato, Sunny Side Up Egg

Spaghetti & Carabineros Prawn

Manila Clams, Calabrese Spicy Nduja

Hay Smoked Potato Gnocchi

Morel Mushrooms, Wild Ramps & Summer Truffles

Fiola Lobster Ravioli

Ginger, Chives, Roe
Supplement 20

SEA & LAND

Canary Island Branzino

Calamari, Leeks, Prosecco Zabaglione, Caviar

Arctic Char

Purple Clams, Parsley Purée, Preserved Lemon

Veal Ribeye & Langoustine

Sunchoke, Gremolata, Hazelnut Tuile

North Carolina Swordfish

Green Garbanzo Hummus, Piquillo Pepper, Chorizo

Salt Marsh Lamb

Wild Onions, Fava Beans, Fiddlehead Ferns

Wood Fired American Wagyu NY Strip

Roasted Mushrooms, Foie Gras Emulsion
Supplement 25

CHEESE & DESSERT

Formaggio di Merlinio

Cow's Milk Cave Aged Cheese

Pecorino Alle More Selvatiche

Aged Sheep's Milk Cheese in Wild Blackberries

Cassata

Ricotta, Bronte Pistachio, Cherries, Amont Sorbetto

Fiola Tiramisu

Espresso Cake, Mascovado Streusel, Mascarpone Gelato

Gianduiotto

Alba Hazelnuts, Piemontese Caramel

Farm Strawberries

Tomato Meringue, Wild Honey Gelato

3 Courses & Dessert 110 ✦ 4 Courses & Dessert 135 ✦ Puglia Grand Tasting 145

 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