

### Caviar Service

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

### APPETIZER

Purple Mountain Oysters \*  
Nasturtium & Calamansi Vinegar Shrub, Rhubarb

Water Buffalo Burrata  
Air Cured Pork, Globe Artichokes, Pesto Genovese

Seared Foie Gras  
Strawberries, Lemon Curd, Canodori Balsamico  
Supplement 15

Heirloom Jumbo White Asparagus  
Caviar, Truffle Vinaigrette, Egg Bottarga

Gourmet of Crudo & Salsa Verde \*  
Ahi Tuna, Hamachi, Jumbo Lump Crab, Salmon

Lobster Bisque  
Venetian Baccalà, Squid Ink Tuile, Espelette

### PASTA

Pappardelle Carbonara  
Pancetta Pepato, Sunny Side Up Egg

Hay Smoked Potato Gnocchi Ai Funghi ✓  
Porcini, Corel, Fairy Ring & St. George's Mushrooms

Fiola Lobster Ravioli  
Ginger, Chives, Roe  
Supplement 20

Spaghetti & Carabineros Prawn  
Crayfish, Cockles, Calabrese Spicy Nduja

### SEA & LAND

Canary Island Branzino  
Calamari, Leeks, Prosecco Zabaglione, Caviar

Veal Ribeye & Langoustine  
Sunchoke, Gremolata, Hazelnut Tuile

Salt Marsh Lamb  
Wild Onions, Fava Beans, Fiddlehead Ferns

Wild Turbot  
Surf Clams, Parsley Purée, Preserved Lemon

Grilled Arctic Char  
Uni, Green Garbanzo Hummus, Chorizo Vinaigrette

Wood Fired American Wagyu NY Strip  
Royal Trumpet Mushrooms, Foie Gras Emulsion  
Supplement 25

### CHEESE & DESSERT

Blu di Montefeltro  
Cow's Milk Blue Aged 100 Days in Marc Cust

Cassata  
Bronte Pistachio, Citrus, Almond Sobert

Gianduiotto  
Alba Hazelnuts, Piemontese Caramel

Conciato al Pepe  
Aged Sheep's Milk Cheese & Peppercorns

Fiola Tiramisu  
Coffee Zabaglione, Chocolate Sorbetto

Beignet di San Giuseppe  
Vanilla Cream, Honey Gelato & Amarena Cherry

### Sunday Family Dinner

4 Course Family Style Meal for Two & 1 Bottle of Pinot Grigio or Montepulciano d'Abruzzo

95

Colors of the Garden Salad \* San Leo Ravioli \* Whole Roasted Heritage Chicken \* Tiramisu  
Each Additional Guest 45

3 Courses & Dessert 135 + 4 Courses & Dessert 155 + Puglia Grand Tasting 165

✓ 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