



## **-ANTIPASTI-**

*select one*

### **TRIO DI PESCE**

Tuna, Yellow Tail & Salmon Crudos,  
Avocado, Pickles Vegetables, Fresno Chilies

or

### **INSALATA DI ASPARAGI**

Grilled Asparagus, Crispy Speck, Soft Poached Egg,  
Parmesan Fonduta, Shaved Black Truffles

## **-PRIMI-**

*select one*

### **TAGLIANI AL LIMONE CON CAPESANTE**

Housemade Tagliani with Fresh Bay Scallops, Sea Urchin,  
Cherry Tomatoes, Chives

or

### **TAJARIN AL TARTUFO**

Truffle Butter, Parmigiano, Shaved Black Truffles

## **-SECONDI-**

*select one*

### **IPPOGLOSSO IN CROSTA DI PISTACCHIO**

Pan Seared Halibut, Tri-Colored Cauliflower,  
Saffron-Cherry Tomato Sauce

or

### **CARRÉ DI AGNELLO**

Mint Crusted Australian Rack of Lamb, Asparagus,  
Baby Artichokes, Mint-Pea Puree, Lamb Jus

## **-DOLCE-**

*select one*

### **SPUMONI**

Chocolate, Pistachio, Vanilla & Cherry-Almond  
Ice Cream Cake, Toasted Meringue

or

### **BACCHE CON FRUTTO DELLA PASSIONE ZABAIONE**

Berries with Passionfruit Sabayon

4 COURSE PRIX FIXE\*

75 per person

\*All Items Available A La Carte