

Winter Tasting Menu

SIX COURSE

175 PP.

To start,

A FLUTE OF PROSECCO

Appetizer

FATTY TUNA TARTARE

Fatty tuna served w/ a jalapeno vinaigrette

TRUFFLE BEEF TORTELLINI
IN CONSOMMÉ

RIB ROAST CARPACCIO

Served w/ Jerusalem Bread

DUCK BREAST

Served in a wild chanterelle sauce

Entree

(CHOICE OF ONE)

STRIPED BASS PASTA

Heirloom tomato, fish stock, confit garlic, parsley, & basil

SASHIMI DONBURI

Assorted sashimi over ginger sesame rice

SHORT RIB

Served in a cherry - red wine sauce & sunchoke puree

DRY AGED RIBEYE STEAK +40

Dessert

(CHOICE OF ONE)

CHAMPAGNE SORBET

ESPRESSO MARTINI ICE CREAM

20% Gratuity Will Be Added to Parties of 6 or more

Please Let Your Server Know of any Allergies; Items May Contain Nuts, Wheat, Eggs, Raw Meat, Fish, or Other Common Allergies

Executive Chef Guy Kairi