



CHEF'S TASTING MENU

Amuse Bouches

Boston Bluefin Tuna Crudo with Meyer Lemon Aleppo Pepper Dressing,
Golden Raisins and Puffed Grains
Champagne Ruinart, Blanc de Blancs, Reims

Lunga di Napoli Noodles with Red Curry, Coconut Milk,
Maine Lobster and Toasted Peanuts
2019 Riesling Kabinett, Ürziger Würzgarten, Dr. Hermann

Three Cheese Agnolotti dal Plin, Cacio e Pepe and Fresh Black Winter Truffle
option of fresh white truffle - *tuber magnatum* - \$60 supplement
2014 Brunello di Montalcino, Camigliano

28 Day Dry Aged Flannery Beef Prime New York Strip
Candied Beet and Sunchoke and Red Wine Jus
2014 Merlot, McKenzie-Mueller, Napa Valley

Your choice of Cheese or Dessert
Sommelier Selection

Textures of Chocolate

Chef's Tasting Menu.....150 Wine Pairings.....85

A 20% service charge, shared by the entire staff, will be included on each check. Tipping is not expected