

APPLE

date, duck liver, honey

SWEET POTATO

merguez, cumin vinaigrette

FRASCATELLI

black pepper, pecorino, guanciale, egg

ROTOLO

kale, oil cured peppers

CHITARRA

crab, uni, calabrian chile

CORN GNOCCHETTI

quail, rosemary

MAHARRONES

rose veal ragu

PUMPKIN

graham cracker, toasted marshmallow

Chef Kevin Adey

Tasting Menu is subject to change.

\$85pp + tax + gratuity