

RADISH

basil, pistachio

CABBAGE

scarlet turnip, dill vinaigrette

TUNA CARPACCIO

pear, turnip, puffed rice, meyer lemon vinaigrette

FRASCATELLI

black pepper, pecorino, pancetta, egg

CRESTE DE GALLO

cauliflower, brown butter, hazelnut

CECAMARITI

mushroom ragu

CARMELLE

lobster, parsnip, black trumpet

STRASCINATI

pork ragu

CULURGIONIS

braised beef

TRIPLE CHOCOLATE TART

crèmeux, fudge, nutella ice cream

Chef Kevin Adey

**Tasting menu is subject to change
\$95 per person plus tax and gratuity**