

JANUARY
2025

\$215



GRAND WINE PAIRING

\$150

Billecart-Salmon, *Champagne "Le Reserve"*

Pra, *Soave Classico 2021 "Staforce"*

Ottaviano Lambruschi, *Vermentino 2023 "Costa Marina"*

Jermann, *Venezia Giulia Bianco 2022 "Vintage Tunina"*

Malvira, *Roero Riserva 2009 "Mombeltramo"*

Scacciadiavoli, *Montefalco Sagrantino Passito 2019*

NANTUCKET BAY SCALLOPS

with PARSNIP, IKURA

and LEMON PEPPER POTATO CHIPS

SQUASH TORTELLINI

in FARRO MISO BRODO

TAGLIOLINI

with UNI *and* CAVIAR

DOVER SOLE ALLA MUGNAIA

with CAPERS *and* RADISHES

SQUAB

with COTECHINO *and* LENTILS

CHOCOLATE CHESTNUT TART