

JANUARY
2025

\$215



LOBSTER BISQUE

with BUTTER POACHED LOBSTER TAIL

CARMELLE

with POLENTA STUFFED MORELS

TAGLIOLINI

with UNI *and* CAVIAR

GRAND WINE PAIRING

\$150

Ottaviano Lambruschi, *Vermentino* 2023 "*Costa Marina*"

Benanti, Nerello Cappuccio 2021

Billecart-Salmon, *Champagne "Le Reserve"*

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

Gini, *Valpolicella Superiore* 2013 "*Le Mattoline*"

Pra, *Passito Bianco Delle Fontane* 2021

SALT BAKED BRANZINO

with CHARRED BRUSSELS SPROUTS

and TRUFFLE BUTTER

VEAL OSSO BUCO

with RISOTTO MILANESE

PINEAPPLE TARTE TATIN

with RICE PUDDING GELATO