

MARCH
2025

\$215



BLUEFIN TUNA TARTARE
with WHITE ASPARAGUS *and* OSETRA CAVIAR

RICOTTA CAVATELLI TOAST
with SPRING PEAS *and* PECONIC SNAILS

SPAGHETTI *alla* CHITARRA
with MOREL MUSHROOMS
and FROMAGE BLANC

GRAND WINE PAIRING

\$150

Billecart Salmon, Champagne "*Le Reserve*"

Ottaviano Lambruschi, Vermentino 2023 "*Costa Marina*"

Bruno Rocca, Barbaresco 2021

Jermann, Venezia Giulia Bianco 2021 "*Vintage Tunina*"

Gini, Valpolicella Superiore 2013 "*Le Mattoline*"

Pra, Passito Bianco Delle Fontane 2021

SALT BAKED BRANZINO
with CHARRED BRUSSELS SPROUTS
and TRUFFLE BUTTER

SMOKED LAMB RACK
with POTATO PAVÉ *and* WATERCRESS

PINEAPPLE TARTE TATIN
with RICE PUDDING GELATO