

TASTING MENU & NIGHTLY CREATIONS

all items may be ordered a la carte

choice of:

SEARED HAMACHI

finger lime caviar, black trumpet emince, lemongrass broth (17)

or

WINTER TRUFFLE STUDED FOIE GRAS TORCHON

shaved kobe tenderloin, yuzu glaze, sesame (26)

(9 supplement)

choice of:

UMBRIAN BLACK TRUFFLES

fedelini alla chitarra, brown butter roasted parsnips, shallot cognac reduction (55)

(29 supplement)

or

GNOCCHI

shrimp and pancetta polpetta, leek emulsion (15)

choice of:

BUTTER POACHED YOUNG MAINE LOBSTER

spoonbill caviar, pickled radish, lobster essence, 23 k. gold leaf (45)

(9 supplement)

or

SEARED BABY DOVER SOLE "MIREPOIX"

celery beurre blanc, pearl onions, baby carrots (36)

choice of:

40 DAY AGED NEW YORK STRIP

san danielle prosciutto, spinach tarte, umbrian winter truffle jus (38)

or

ELYSIAN FIELDS LAMB "FILET MIGNON"

rosemary spaetzle, house made lamb sausage, sweet potato puree (34)

choice of:

ZEPPOLE AND NUTELLA (10)

or

TORTA SOPHIA (10)

or

SOUFFLE

(12 supplement)

65 per person – three courses

95 per person – five courses (entire table)

wine pairings available

UMBRIAN BLACK TRUFFLES

shaved tableside over your selection (55)