

TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

MOUNTAIN RIVER VENISON TARTARE

KOLIKOF CAVIAR, CULTURED CREAM, BEET ROOT (39)

MAPLE CHARRED HAMACHI

SPICED PERSIMMON, BRONZE FENNEL, WALNUT (22)

NORCIA BLACK TRUFFLES

TAGLIARINI OR ACQUERELLO RISOTTO (65)
(48 SUPPLEMENT)

ALASKAN HALIBUT

BONE MARROW "CIOPPINO", LITTLE NECK CLAMS, CARAMELIZED FENNEL (48)

RACK OF COLORADO LAMB

MULBERRY, LENTILS, SWISS CHARD (68)

LA TUR

PIEDMONTESE HONEY, FENNEL POLLEN, BORAGE (14)

TIRAMISU CRESPELLE

A MODERN TAKE ON THE ITALIAN CLASSIC

THREE COURSES 55 PER PERSON

WINE PAIRING 36/68

FIVE COURSES 98 PER PERSON

WINE PAIRING 52/95

SEVEN COURSES 155 PER PERSON

WINE PAIRING 70/135

THE GRAND CRU TASTING 225 PER PERSON

WINE PAIRING 175

THE CHEF'S MASTERPIECE 295 PER PERSON

WINE PAIRING 225