

# TASTING MENU

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## SPRING'S FIRST HARVEST

Holland White Asparagus, Fava, Baby Bibb Lettuce (17)

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## SUNCHOKE E CAVIALE

Osetra Caviar, Pine Nut, Littleneck Clams (32)

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## SCARPINA

Rabbit Confit Stuffed Pasta, Toasted Pistachio, Heirloom Carrots, Crimson Lentils (16)  
*or*

## NORCIA BLACK TRUFFLES

Tagliarini or Acquerello Risotto (85)

(55 supplement)

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## POLPO

Crispy Mediterranean Octopus, Zipper Cream Peas, Sauce "Cassoulet" (24)

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## COLORADO LAMB PORTERHOUSE

Toasted Rye, Sugar Snap Peas, Caraway Lamb Jus (36)

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## MEREDITH DAIRY FARMER'S CHEESE

Banana, Rye Oats, Citrus (15)

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## KISHU MANDARIN 'DREAMSICLE'

Bruléed Churchill Orchard Mandarin, White Chocolate, Tuile (15)

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49 Per Person – Three Course

Wine Pairings 36/50

98 Per Person – Five Course

Wine Pairings 52/70

135 Per Person – Seven Course

Wine Pairings 70/90

The Grand Chefs Tasting 225

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All items are available a la carte

## CAVIAR AND WAGYU SELECTIONS

KOLIKOF PREMIUM 95

KOLIKOF ROYAL 150

KOLIKOF IMPERIAL "000" 195

A5 BMS12 JAPANESE STRIPLOIN 35/OUNCE,  
2 OUNCE MINIMUM