TASTING MENU

Chef's selection of Specialty items

Hawaiian Yellow Fin Ahi Tartare
Mint Cucumber Crème Fraîche Quenelle
Avocado Purée

Lasagnette
Fazzoletti "Handkerchief" Pasta
Prawns, Scallops, Avocado, Lightly Spiced

Mediterranean Branzino
Sautéed Artichoke, Pearl Onions,
Veal Jus

Tenderloin Filet
4 oz. Grilled Filet, Portobello Confit,
Hudson Valley Foie Gras, Barolo Reduction

The Tropics
White Chocolate Mousse, Kalamansi
Lychee Gelée, Pineapple Sponge Cake

Executive Chef
Christian Testa

Limited to six per table.

190

Wine Pairing
95

Applicable excise tax and gratuity are not included in the above prices. For parties of 6 or more guests, a service charge of 20% will be applied.

Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

In our commitment to creating a sustainable environment, straws are available upon request.