

FIRST | 10

Squid

roe, kimchi, pork belly

Konteki *Junmai Daiginjo* Sake

Mushroom

dashi, egg, pineapple

Reverdy-Ducroux *Beau Roy* Sancerre

Chicken 'Foie - Gras'

pistachio, strawberry, apple

Hexamer *Quarzit* Riesling

Tomato

buratta, cucumber, esplette

Commanderie de la Bargemone Rosé

Caviar

monkfish, cauliflower, fig

supplement + 5

Pierre Morlet *Grand Réserve* Champagne

NEXT | 14

Pork Belly

bacon, peach, onion

Garnet Pinot Noir

Beet

arugula, raspberry, chevre

Schmitt-Wagner *Herrenberg* Riesling

Beef Tartar

mustard, caper, horseradish

Domaine Richou *Les 4 Chemins* Anjou

Hamachi

jasmine, melon, chili

Frisk *Prickly* Rosé

Gnocchi

ricotta, black truffle, butter

shaved black truffle | supplement + 5

J Vineyards Chardonnay

Enotria Experience | 4 courses, intermezzo, wine pairing | 75

MAIN | 20 / 30

Arctic Char

eggplant, green curry, buckwheat

Dr. F. Weins Prüm *Würzgarten* Riesling

Day Boat Scallop

passion fruit, vadouvan, yogurt

Laird Family *Cold Creek* Chardonnay

Chicken

corn, chanterelle, farro

Il Bruciato *by Guado al Tasso* Super Tuscan

Lamb

bean, nicoise, thyme

supplement + 4 / 8

Belle Glos *Las Alturas* Pinot Noir

Dry-Aged Rib Eye

potato, onion, egg

supplement + 4 / 8

Cedar Knoll *by Palmaz* Cabernet Sauvignon

SWEET | 10

St. Andre

plum, oats, mache

Château de Rayne Vigneau Sauternes

Roasted Tomato

mascarpone, raspberry, basil

Royal Tokaji 5 Puttonyos Aszú

Greek Yogurt

blackberry, brown butter

Michele Chiarlo *Nivole* Moscato d'Asti

Caramel

milk chocolate, cashew, smoke

Gonzales Byass *1847* Oloroso Dulce Sherry

Dark Chocolate

malt, pretzel, porter

Blandy's *10 Year* Malmsey Madeira

Service charge of 18% will be added to parties of six or more