



11TH ANNIVERSARY MENU

1st Course

Buffalo Mozzarella

Basil Pesto, Marinated Heirloom Cherry Tomatoes, Oregano, Crispy Prosciutto and Balsamic Caviar

Veuve Cliquot "Yellow Label" NV, France Champagne

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2nd Course

Seafood Guazzetto

Traditional Italian Mixed Seafood Stew, Toasted Baguette, Tomato and Herbs

Tenuta Terre Nere Etna Rosato 2018, Italy Sicily

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3rd Course

Porcini Risotto

Cepes Mushroom, Parmesan, Truffle Oil and Chives

Jean Chartron "Vielles Vignes" Bourgogne 2017, France Burgundy

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4th Course

6oz Tenderloin and Foie Gras

Scallion Mashed Potatoes, Thai Asparagus, Red Wine Onion Demi-Glace

Cantina del Pino Nebbiolo delle Langhe 2014, Italy Piedmont

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5th Course

Chocolate Fondant

Runny Chocolate Centre and Vanilla Ice Cream

Villabella Grappa di Amarone, Italy Veneto

\$748 per person

Wine Pairing add \$288 per person