



SPRING TASTING MENU

AMUSE

DUCK "REUBEN" BRUSCHETTA

Sauerkraut & Red Onion Jam +
Pickled Mustard Seed + Gochujang Aioli

PRIMI

***HAMACHI CRUDO**

Washed Jalapeño + Italian Ponzu

Wine Pairing: 2023 Elena Walch 20/26

Rosé of Pinot Noir, Alto Adige

PASTA

SPINACH TORTELLONI

Braised Leek Ricotta + Morel Mushrooms

Wine Pairing: 2022 Donatella Cinelli Colombini

Sangiovese Grosso, Rosso di Montalcino

SECONDI

POACHED DOVER SOLE

Creamy Fregula + Spring Onion Soubise +
Fennel Salad

Wine Pairing: 2023 Pio Cesare L'Altro

Chardonnay, Langhe, Piemonte

DINNER - 75

WINE PAIRING - 27

We politely request no alterations or substitutions