

# TASTING MENU

## AMUSE BOUCHE

### KAMPACHI

HEART OF PALM, COCONUT, BREAKFAST RADISH

### LEEK AGNOLOTTI

BLACK TRUMPET, SWEETBREAD, QUAIL EGG

### OCTOPUS

TREVISIO, CAULIFLOWER, GREEN PEPPERCORN

### FOIE GRAS

KUMQUAT, HAY, NASTURTIUM

## INTERMEZZO

### WAGYU BEEF

SUNFLOWER, BLACK TRUFFLE, BROCCOLI RABE

### ROBIOLA BOSINA

SWEET POTATO, MAPLE CRACKLIN

\$10 SUPPLEMENT

### RED VELVET

APPLE, ROSEMARY, CHOCOLATE

\$75

TO PROVIDE THE BEST POSSIBLE DINING EXPERIENCE, OUR CHEF RECOMMENDS  
THAT THE ENTIRE TABLE PARTAKE IN OUR TASTING MENU

PLEASE INQUIRE ABOUT OUR 3-COURSE FOR \$39 DINNER MENU  
AVAILABLE SUNDAY THROUGH FRIDAY, 5:30-7:30PM