

## **Chef's menu**

By Andrea De Paola

### **scampi**

Mozambique langoustine, white miso and pistachio  
*NV Lanson Black Label Brut, France*



### **tortellini**

house-made 'tortellini' pasta, 'ubriaco' cheese  
burnt onion consommé, black winter truffle  
*2016 St Francis Chardonnay, USA*



### **triglia**

wild red mullet, chard, celeriac, saffron 'cacciucco'  
*2015 Avignonesi Vino Nobile di Montepulciano Sangiovese, Italy*



### **manzo**

'Sanchoku' wagyu beef striploin  
black garlic, blue foot mushrooms, wasabi jus  
*2014 Allegrini Amarone della Valpolicella Classico, Italy*



### **cioccolato**

'Itakuja' chocolate, 'Dulcey' and rosemary cream, 'Diplomatico' sabayon  
*Ramos Pinto Quinta do Bom Retiro 20 Year Old Tawny, Portugal*

### **Zafferano blend coffee & tea**

5 course menu \$148 per person  
4 course menu \$118 per person (appetizer – pasta – choice of main course – dessert)

For the best dining experience same number of courses is recommended for the entire table

wine pairing  
5 glass 128  
4 glass 108