SAMPLE MENU**
$175/PERSON

**our menu continually shifts in response to seasonal changes and creative whim. we are able to accommodate most dietary restrictions with advance notice. we cannot omit butter or eggs. please reach out to us directly with any inquiries.**

STUZZICHINI

APERITIVO: SHIRO PLUM SODA

ROYAL OSETRA CAVIAR, FARM EGGS, GUANCIALE, CRISPY POTATO
MUSTARD GREEN SPONGE CAKE, PANCETTA WRAPPED AND GRILLED MUSSLE
ALbacore Tuna, Cucumber, Italian Frying Peppers

MUSSEL SFORMATO, SMOKED SALMON ROE, KATSUOUSHI
Savory Cannoli, Hokkaido Sea Urchin, Parsley Root
Grassfed Beef Crudo, Cured Egg, Uncured Garlic Pickle

VARIATIONS OF HEIRLOOM TOMATOES
SMOKED BEEF TONGUE, STRACCIATELLA, SPICY PEPPER SORBETTO

POTATO CRUSTED HALIBUT
Fermented Potato, Nasturtium

ROASTED CORN PANSOTTI
Lavender Brown Butter, Chanterelle Mushrooms, Grilled Ricotta Salata
House Made Durham Wheat Sourdough, Cultured Butter, Sale Profumato

CONCORD GRAPE SORBETTO
Tarragon Granita, Gooseberry, Finger Lime

SPRING RAIN FARM DRY-AGED DUCK BREAST
Local Roots Carrots, Kohlrabi, Salsa Verde

JAPANESE A5 RIBEYE
Bone Marrow Roasted Beets, Dandelion, Currants, Flowering Herbs

VANILLA SEMIFREDDO
Summer Melons, Champagne Grapes, Nepitella Mint

AFFOGATO
Candied Fennel Gelato, Fernet, Aerated Hot Chocolate
Local Huckleberries, Pistachio Zabaglione, Florentine Tuile
Preserved Cherries, Marzipan, Chocolate
PAIRINGS

STUZZICHINI
Pierre Paillard ‘Les Terres Roses’ Extra Brut Grand Cru
Chardonnay, Pinot Noir, Bouzy, FRA NV
N/A | ‘Easy Being Green’: Seedlip Garden, cucumber, mint, lime

TOMATOES
Cardedu ‘Buccè’
Vermentino, Cannonau, Nasco, Sardegna, ITA 2020
N/A | ‘Guiseppe’: Fever Tree grapefruit, sea buckthorn, raspberry

HALIBUT
Abbazia di Novacella ‘Praepositus’
Kerner, Alto Adige, ITA 2019
N/A | ‘No Shrubs: Nasturtium, lemon, champagne vinegar, soda

PANSOTTI
Renzo Seghesio - Cascina Pajana – ‘Ginestra’ Barolo
Nebbiolo, Piemonte, ITA 2013
N/A | ‘Garden Party’: Hibiscus & Lavender Soda

DUCK
Casanuova delle Cerbaie Brunello di Montalcino
Sangiovese Grosso, Toscana, ITA 2011
N/A | ‘Kvassier’: Whey fermented beet Kvass

WAGYU
Casanova della Spinetta ‘Sezzana’
Sangiovese, Colorino, Toscana, ITA 2006
N/A | ‘Kvassier’: Whey fermented beet Kvass

DESSERT
Cantine Colosi Passito
Moscato, Sicilia, ITA 2016
N/A | ‘Post Melone’: Lyre’s White Cane Spirit, Heirloom Melon, Lemon, Nepitella