



==== TASTING MENU ====

APPETIZER

Eggplant Terrine in fontina cheese mousse and a basil oil

SOUP

Chickpea Soup with crispy bacon, croutons and extra virgin olive oil

PASTA

Egg Yolk Raviolo with parmesan cheese, sage, and white truffle butter

Risotto Carnaroli Vercellese with white truffle in a beef reduction

MAIN COURSE

Pork Medallions with braised leeks and fingerling potatoes in pork reduction

Salmon Steak in a celery root purée and caramelized sweet onions

DESSERT

Italian Traditional Panna Cotta with aged, glazed Balsamic Tradizionale

\$85 per person

without wine

\$135 per person

with wine pairing