

SEASONAL WINE SUPPER: SPRING EDIT*

RAW BAR

OYSTER WITH MEYER LEMON, BLACK PEPPER & CHIVES
SNOW CRAB CLAWS WITH HONEY MUSTARD
SCALLOP WITH PISTACHIO & SORREL

BARBERANI, "LUIGI E GIOVANNA", ORVIETO CLASSICO SUPERIORE DOCG, UMBRIA 2019
BARBERANI, "VINOSO", UMBRIA 2015

PRIMO

GRILLED WHITE ASPARAGUS WITH FRIED EGG SAUCE & RAMPS
+
SUMMER TRUFFLE CAVATELLI

CANALICCHIO DI SOPRA, BRUNELLO DI MONTALCINO DOCG, TUSCANY 2012

MAIN

LAMB WITH MOREL MUSHROOMS, NASTURTIUM
& FOIE GRAS SAUCE

VALDICAVA, BRUNELLO DI MONTALCINO DOCG, TUSCANY 2013

FORMAGGIO

ROBIOLA WITH SPRING ONION JAM & SAVORY PIADINA

BRIGALDARA, CASE VECIE, AMARONE DELLA VALPOLICELLA DOCG, VENETO 2009

*MENU SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY