CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

Antipasto

GRILLED JUMBO PRAWN
Saffron-Pistachio Cassoulet,
Roasted Tomato-Brandy Velouté 22

Paired With
ARGIOLAS "IS ARGIOLAS"
VERMENTINO, SARDEGNA, IT 16

Primi

WILD BOAR RAGÙ
Handmade Pappardelle, Taleggio Bechamel,
Grana Padano 36

Paired With
DUCA DI SARAGNANO "SUPER TUSCAN",
TUSCANY, IT 17

Secondi

ROASTED BLACK COD
White Balsamic-Miso Glazed,
Wild Mushroom Farro "Risotto" 48

Paired With
ANTINORI "BRAMÌTO DEL CERVO"
CHARDONNAY, UMBRIA, IT 16

Enhancements

FLORIDA STONE CRAB CLAWS
Stone Ground Mustard Sauce,
Charred Lemon, Drawn Butter, Frisee
Market Price

Dolce

TUSCAN APPLE CRISP
Salted Caramel Gelato, Warm Toffee Sauce,
Apple Cider Streusel 14

Paired With
CHÂTEAU D'ESCLANS "WHISPERING
ANGEL" ROSÉ, PROVENCE, FR 16