

## FIRST COURSE SELECTIONS

Veal tartare, quail egg, toasted brioche, and truffle 'caviar'

Dill-cured Kampachi, rye crumbs, trout roe, crème fresh snow

The Fall Orchard:

Dry-farmed Bartlett pear, chestnut purée, candied walnuts, pomegranate, Cipolline 'petals'

Grilled octopus soup with garbanzo beans, potatoes, Fino Verde basil, and smoked paprika

Poached ranch egg nested over creamy leeks with whole-wheat butter crumbs  
(White truffle supplement \$65)

## SECOND COURSE SELECTIONS

Turkey-filled tortelloni, roasted squash purée, fried sage, and cranberry foam

Orange-scented red beet risotto, blackberries, Mascarpone, and Juniper Balsamic vinegar

'Baked potato' gnocchi with veal sweetbreads and Chanterelle mushrooms

Tarragon 'maccheroni alla chitarra' with mussels, clams, prawns, and bay scallops

Hand-made Tajarin tossed with 'burro fuso'  
(White truffle supplement \$65)

## THIRD COURSE SELECTIONS

Seared ocean scallops, butternut squash, apple-thyme vinegar, radicchio, farro, and brown butter

Pacific walu with Chanterelles, Yukon Gold potato purée, and black truffle

Berkshire pork loin, seared pork belly, prunes, and roasted baby fennel

Cervena venison loin, parsnip vanilla purée, “Monococco”, huckleberry in spiced venison glaze

## CHEESES

An unusual selection of Italian cheeses presented tableside

## DESSERT SELECTIONS

Blackberry Bavarian with black pepper meringue, compressed plums, and rosemary gelato

Crème fraiche panna cotta with strawberry granita, basil, and Marcona almonds

Amaretto-crusted ricotta cake, candied citrus, and saffron gelato

Valrhona chocolate mousse with raspberry, pistachio purée, and avocado sorbet

House-made vanilla gelato with Condimento Bonini Extravecchio 25 anni

Three courses \$75

Four courses \$90

Five courses \$105