



MENU



Canapés

Beef tartare with shiso, sesame and nori cracker

Buckwheat & shrimp galette

Pâté en croûte

Barone Pizzini "Golf 1927" - Extra Brut DOCG

NV (Magnum)

FM91

Japanese Cherry Trout & Oscietra Caviar

New potato, honey peas, crème fraîche, horseradish, dill

Cantina del Pino - Dolcetto d'Alba DOC 2024

French Milk Fed Lamb Chop

Galis asparagus, turnip, mint gremolata, split jus

Cantina del Pino - Nebbiolo Langhe DOC 2024

Dry Aged Challans Duck Two Ways

Roasted breast with spring vegetables and duck jus

Confit leg, innards and foie gras "parmentier"

Cantina del Pino - Barbaresco Albesani

2014 (Magnum) WE93

Honey and Vanilla Crème Brûlée

Fresh berries, pistachio biscuits

Bordiga - Vermouth Excelsior NV

