

4 course menu ~ \$90

Includes a glass of Rosé

Primi ~ \$18

Oyster - half shell

½ dz ~ 12 dz ~ 24

Shucked to order with mignonette

Radicchio Bocconcini

*Marinated bocconcini wrapped in prosciutto and radicchio,
grilled with a cherry vinaigrette*

Saddle of Rabbit

Caramelized seasonal vegetables with port-dressed currants

Ravioli Ubriaco

Egg yolk stuffed ravioli, lobster cappuccino, champagne foam

Strawberry and Prosciutto

Shaved pecorino Romano, arugula, old balsamic

Pasta ~ \$25

Spaghetti Q4

The classic

Risotto of sweet corn

Lobster, almonds and tarragon

Papardelle Aretina

Confit duck, prosciutto, light pomodoro with the first spring vegetables

Linguini lox

*House salmon gravlox, capers, red onions, Pernod dill cream,
bagel gremolata and local caviar*

Bucantini con funghi e pancetta

Wild mushrooms, pancetta and peas, truffle oil and asiago

Secondi ~ \$40

Cornish Game Hen

Citrus infused extra virgin olive oil, squash and mascarpone pure, caramelized cipollini

Roasted Sablefish

Hazelnut and truffle pesto, grilled potatoes and cauliflower puree

Duck Magret

Charred brussel sprouts, caramelized apples and duck prosciutto

Grilled Beef Tenderloin

Almond puree, housemade herb gnocchi, madeira demi

Ahi Tuna

Edamame and mint ravioli, balsamic asparagus

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