

**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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