

\$95 PER PERSON

FIRST COURSE

choose one

WINTER CITRUS & BURRATA

arugula, grapefruit, creamy burrata,
pistachio dukkah, champagne vinaigrette

TRUFFLE CAESAR

baby gem lettuce, white anchovy, sourdough
croutons, Parmigiano crisp

ROASTED CHESTNUT VELOUTÉ

silky chestnut purée, thinly sliced prosciutto,
toasted hazelnut crumble



MAIN COURSE

choose one

PORCHETTA ALLA ROMANA

herb-crusted pork belly, crispy skin, creamy Fontina polenta,
crispy sage, roasted root vegetables, salsa verde

PAN ROASTED HALIBUT

Atlantic halibut, herb oil vierge, caviar lentils, shaved Brussels sprouts,
lemon thyme

TRUFFLE RISOTTO

Carnaroli rice, aged Parmigiano, black truffle butter,
poached egg, roasted butternut squash, creamy Parmesan broth

SIDES

\$9 each

CREAMY FONTINA POLENTA

crispy sage, sea salt

ROASTED ROOT VEGETABLES

parsnip, carrot, turnip, rosemary oil

ROASTED BRUSSELS SPROUTS

balsamic glaze, pancetta, toasted hazelnuts

DESSERT

choose one

CHAMPAGNE CRÈME BRÛLÉE

silky vanilla custard,
caramelized sugar, fresh berries

DARK CHOCOLATE TART

rich chocolate ganache, sea salt,
espresso crema