



TASTING MENU

RESTAURANT WEEK

FIRST COURSE

YELLOWFIN TUNA TARTARE

avocado, kennebec chips

SECOND COURSE

SEVEN YEAR AGED ACQUARELLO RISOTTO

australian winter black truffle, two year aged parmesan

THIRD COURSE

18 HR BRAISED BEEF SHORT RIB

yukon gold potato puree, jimmy nardello peppers,

wild mushrooms, tempranillo sauce

DESSERT

EARTH N EATS SWEET CORN MOUSSE

cornflake crispies, brûléed corn, butter corn ice cream

\$65





WINE PAIRINGS

First Course

Os Dunares Albariño

Rías Baixas, Spain 2024

Second Course

Ch. Cambon Gamay Noir

Beaujolais, France 2024

Third Course

Terre Rouge 'Les Côtes de l'Ouest' Syrah

Mokelumne River, California 2018

Dessert

Bocchino 'Sori dei Fiori' Moscato D.O.C.G.

Canelli, Italy 2024

\$45

