
The Mise en Bouche

The Jerusalem Artichoke

Black garlic, Foie Gras, strawberries

The Trout from our Lakes

Wild garlic whipped mascarpone, trout roe, zesty breadcrumbs, asparagus, homemade ponzu

The Duck

In a coffee rub from my barista Eric, local carrots, pickles prunes, blackcurrant Sauce

The Shrimp Ceviche

Elderberry, cucumber, Grappa, Radish. lemon & basil

Tagliatelles à la Truffe

Lemony white white cream sauce with truffle balsamic, pan seared-mushrooms, Parmigiano

The Sicilian Cheesecake

Lemon curd, strawberry gelato, aged balsamic

