

*.. Buon Anno 2023..*

7 Course Menu

220 per guest / 60 wine pairing (tax & gratuity excluded)

**APRICENA**

caviar, local ahi tartare, light arrabbiata

🍷 prosecco rose, gondolino, veneto, italy

**INSALATA**

holiday haku lei - locally grown mixed greens & vegetables, red wine vinaigrette

🍷 sauvignon blanc, davis bynum, california

**ANTIPASTO**

kona abalone, herb butter risotto, herb spuma

🍷 rose, broc cellar, california

**PRIMO**

icelandic scampi, fresh pappardelle, garlic tomato cream sauce

🍷 arneis, damilano, piemonte, italy

**SECONDO**

A5 miyazaki wagyu beef, truffle mashed potatoes, arugula pesto

🍷 nero di troia, violante, puglia, italy

**PIZZETTA**

mozzarella, cacciatorino, goat cheese, fig jam

🍷 brachetto d'aqui, braida, piemonte, italy

**DOLCE**

raspberry semifreddo, white chocolate lemon ganache, raspberry coulis

*\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.*