



Taste of Winter

EXPERIENCE

ONE HUNDRED & FIFTY FIVE DOLLARS

WITH PAIRED WINES TWO HUNDRED & FIFTY FOUR DOLLARS

SOMMELIER'S PRIVATE SELECTION THREE HUNDRED & FIFTY FIVE DOLLARS

BACCHUS BREAD

SELECTION OF AMUSE BOUCHE

Sashimi

BLUE TEA DASHI

JAPANESE HONGAREBUSHI

(GF)

Crocodile

DILL, CABBAGE & MACADAMIA

(GF)(DF)(CN)

Fish Pillow

CANNELLINI, MUSSEL, CUTTLEFISH

(GF)

Mushroom

BOTTONI

SMOKED BUFFALO MOZZARELLA

-WITH BLACK TRUFFLE, ADDITIONAL TWENTY DOLLARS-

(V)

Wagyu

SPINALIS, SMOKED EGGPLANT, CAMEL CHEESE

KIWAMI MB9+ BY STOCKYARD

Cheese

BEPPINO OCCELLI SELECTION

(GF)(CN)

HERB SORBET

Pear

SEASONAL PEAR

HONEY & MASCARPONE

(GF)

PETIT FOURS

.V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

OUR DEGUSTATION MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE