



Taste of Autumn

EXPERIENCE

ONE HUNDRED & FIFTY FIVE DOLLARS

WITH PAIRED WINES TWO HUNDRED & FIFTY FOUR DOLLARS

SOMMELIER'S PRIVATE SELECTION THREE HUNDRED & FIFTY FIVE DOLLARS

SELECTION OF BREAD

AMUSE BOUCHE

Sashimi

BLUE TEA DASHI, YOGHURT SPHERE & LIME

(GF)

Fish Pillow

CANNELLINI, MUSSEL, CUTTLEFISH

(GF)

Crocodile

CABBAGE & MACADAMIA

(GF)(DF)(CN)

Mushroom

BOTTONI

SMOKED BUFFALO MOZZARELLA

(V)

Lamb

BACKSTRAP, SAVOY CABBAGE, BLACK GARLIC

LEEK, PICKLED MUSHROOMS

(GF)

OR

Wagyu

AA5 HIDA, HERBS SALAD & SHIMEJI MUSHROOMS

-ADDITIONAL THIRTY FIVE DOLLARS-

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