

\$109 PER PERSON

### AHI TUNA TARTARE

Tuna and olive tartare with capers and fried parsley gem lettuce ups

### **LOCAL HERILOOM TOMATOES**

strawberry gazpacho, sweet corn, salsa fresca, purple basil, grilled ciabatta

#### **MAFALDE**

Wild boar, fennel, peas, organic cherry tomato emulsion

# 3OZ AMERICAN SNAKE RIVER FARMS WAGYU NEW YORK

exotic salts

\*upgrade to A5 Wagyu +\$45

## CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, peanut butter ice cream, chocolate leaf