



Asparagus Delights

May Promotion

Asparagi, Fontina e Pancetta

Big green asparagus glazed in butter emulsion
fontina cheese, cured pancetta, aged balsamic

Elvio Cogno Langhe Bianco Anas-Cetta, Piedmont, Italy

Or

Vellutata di Asparagi

Green asparagus velouté, fresh citrus cream
kumquat compote, charcoal asparagus tartelette

Allegrini, Soave, Veneto, Italy



Rombo

Mediterranean turbot poached in citrus oil, marinated asparagus
bell pepper coulis, yuzu lobster velouté

Carpineto, Farnito, Chardonnay, Tuscany, Italy

Or

Agnello

Slow-cook Coastal lamb shoulder
celeriac purée, seared asparagus, roasting jus

Lumen Illuminati, Controguerra Rosso Riserva, Abruzzo, Italy



Dessert

Avocado custard emulsion
almond milk gelato, caramelized hazelnut

Tschida, Beerenauslese, Sämpling 88, Burgenland, Austria

78

3 course menu

98

4 course menu

128

5 course menu

70

wine pairing