Prix Fixe Lunch Menu
$37 per person; $50 per person with pairing

Antipasti
Burrata alla Panna
herb toast, La Quercia prosciutto, marinated artichokes, caramelized shallots, tiny greens, lemon oil

2010 Donna Olimpia Vermentino Obizzo Toscana

Secondi
Pork Osso Bucco
shelling-bean ragù, globe carrots, black Tuscan kale, wild mushrooms, crispy pig ear, braising jus

2010 Brancaia Bianco Toscana

Dolci
Torta della Nonna
toasted pignolias, wildflower honey

Caffè Corretto

Executive Chef: Mayet Cristobal | Chef de Cuisine: Matt Lee | Pastry Chef: Charmaine Macohon

No substitutions. Tax and gratuity not included.