

~ Cold Starters ~

CHEESE
& SALMON PLATE
*Morbier,
Truffled Broschette,
and Camembert
with house-smoked
Norwegian salmon
and accompaniments*
SEGURA ARIA
PINOT NOIR CAVA

SALAD AU LARDONS

*Frisée tossed with
crispy pancetta and
sieved egg; finished
with Champagne
vinaigrette*
CAROUSEL CLASSIQUE
BLANC DE BLANCS

GARDEN SALAD

*Mixed baby
lettuces, tomatoes,
cucumbers, and red
onions with your
choice of dressings*
RISATA
MOSCATO DI ASTI

HUMMUS

*Moroccan-spiced
flatbread and
roasted red pepper-
chickpea spread
with pickled
vegetable assortment*
NINO FRANCO
PROSSECCO RUSTICO

~ Hot Starters ~

GINGER-FRIED
SCALLOP CHIPS
*Sliced diver scallops
in a light
panko breading with
tamarind ketchup*
PRINCIPESSA GAVIA,
GAVI

A TRIO
OF SATAYS
*Grilled chicken, beef
and pork skewers
with yellow
Thai curry sauce
and pea pod salad*
TAMARI
TORRENTES

SWEET
POMMES FRITE
*Dusted with
Aleppo pepper
and accompanied by
house-made
garlic aioli*
VIÑA MONTES
CHERUB ROSÉ

GNUDI
*Decadent ricotta
dumplings
with shiitake-spinach
minestra sauce and
toasted pignolis*
COLOMBELLE
COLOMBARD

ASPARAGUS BISQUE

*Rich, smooth soup with
fresh herbs, a splash of cream
and a hint of white truffle*
BIRGIT EICHINGER
GRÜNER VELTLINER "HASSEL VINEYARD"

~ Intermezzo ~

GRANITA DU JOUR TO CLEANSE YOUR PALATE

Four-Course Dinner \$43 (with wine pairings \$58)

COLD OR HOT STARTER, INTERMEZZO, ENTRÉE, DESSERT

Five-Course Dinner \$49 (with wine pairings \$69)

COLD STARTER, HOT STARTER, INTERMEZZO, ENTRÉE, DESSERT

Six-Course Dinner \$55 (with wine pairings \$80)

SOUP, COLD STARTER, HOT STARTER, INTERMEZZO, ENTRÉE, DESSERT