

28 WILKIE SET MENU

Sushi Italiano
Pomodoro Roselle
Insalata Astice Cono

GILLARDEAU
Konbu Poach Gillardeau Oyster • Caviar • Chrysanthemum Cauliflower
Beurre Blanc Foam • Chives

TORTELLINI
Butternut Squash Pumpkin • Parmigiano Reggiano Fondue • Sage Butter • Amaretti Biscotti

ANGUS
Black Angus Beef • Artichoke • Garlic Purée • Barolo Wine Jus

OR

TRIGLIA
Red Mullet • Zucchini Cream • Brioche • Herb Soil • Vongole

MIKAN
Mikan Raindrop • Celery • Mandarin Orange Granita • Green Wood Sorrel

TORTA DI MELE
Wine Poach Apple • Cream Cheese • Puff Pastry • Mascarpone Gelato

IL SERVIZIO DEL CAFFE'
Coffee or Tea

5 Course Set Menu at 138 per person

Wine Pairing at 60 per person
Sartori Prosecco NV
Sartori Pinot Grigio IGT 2017
Sartori Rosso "L" Appassionne IGT 2015
Or
Castiglion Del Bosco Chardonnay 2017
Pio Cesare Moscato d'Asti 2016
Homemade Limoncello

28 WILKIE SET MENU

Sushi Italiano
Pomodoro Roselle
Insalata Astice Cono
Calamari Crackers

CAPESANTE

Hokkaido Live Scallop • Tobiko • Elder Flower • Cucumber • Grapes • Dill Oil
Wasabi Cream

GILLARDEAU

Konbu Poach Gillardeau Oyster • Caviar • Chrysanthemum Cauliflower
Beurre Blanc Foam • Chives

SŌMEN

Sōmen • Caviar • Fresh Uni • Scallop • Tsuyu • Chives

BIANCO E NERO

Calamari Blanket • Bonito Dashi Broth • Garden Sprout • Konbu • Ikura

HOKKAIDO A4 WAGYU

Hokkaido A4 Wagyu Beef • Périgord Truffle • Parsnip Purée • Chives • Barolo Wine Jus

OR

ASTICE

Live Lobster • Lentil • Carrot Confit • Sprouts • Bisque

MIKAN

Mikan Raindrop • Celery • Mandarin Orange Granita • Green Wood Sorrel

MOUSSE AL CIOCCOLATO

Valrhona 72% Dark Chocolate Mousse • Peanut Butter Gelato • Chocolate Sponge • Pop Corn

IL SERVIZIO DEL CAFFE'

Coffee or Tea

8 Course Set Menu at 258 per person

Wine Pairing at 60 per person

Sartori Prosecco NV

Sartori Pinot Grigio IGT 2017

Sartori Rosso "L" Appassione IGT 2015

Or

Castiglion Del Bosco Chardonnay 2017

Pio Cesare Moscato d'Asti 2016

Homemade Limoncello