

28 WILKIE SET MENU

Sushi Italiano
Pomodoro Roselle
Cod Brandade Cono

ASPARAGO BIANCO
French White Asparagus • Caviar • Potato Cream • Black Truffle • Smoked Cured Egg Yolk

AGNOLOTTI DEL PLIN
Agnolotti • Parmigiano Reggiano Fondue • Sage • Veal

CALAMARI AFFOGATI
Komochi Yariika • Datterini Tomato • Sake • Shoyu

AGNELLO
Baby Lamb • Petit Pois • Mustard • Baby Leek • Barolo Wine Jus

OR

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

LA FRAGOLA (ICHIGO)
Japanese Strawberry • Cream Cheese • Panna Cotta • White Chocolate Nori 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" Appassione IGT 2015
Or
Castiglion Del Bosco Chardonnay 2017
Pio Cesare Moscato d'Asti 2016
Homemade Limoncello

28 WILKIE SET MENU

Sushi Italiano
Pomodoro Roselle
Brandade Cono
Prosciutto Truffle Mascarpone

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

CHAWANMUSHI
Bonito Chawanmushi • Summer Black Truffle • Truffle Jus • Broiche

CALAMARI AFFOGATI
Komochi Yariika • Datterini Tomato • Sake • Shoyu

KO AYU
Japanese Baby Sweet Fish Ayu • Citrus Mayo • Garden Sprout

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

OR

GAMBERO DI SAN MARZANO
Italian Red Prawn • Ikura Roe • Petit Pois • Pea Sprout

MOUSSE AL CIOCCOLATO
Valrhona 72% Dark Chocolate Mousse • Remy Martin XO Cognac • Mascarpone Gelato • Chocolate Sponge

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