



valentino

## 5-COURSE TASTING \$129

Tasting menu is for the entire table to participate.

*Wine Pairing +85 per person*

### FIRST

*Champagne, Piper Heidsieck 1785 Brut, France*

KAMPACHI\* | Hearts of Palm, Gooseberry, Kohlrabi

or

CAVIAR\* | +60 Brioche, Crème Fraiche, Watercress Zabaglione

### SECOND

*Bourgogne Blanc, Chateau Marsannay, France*

TAGLIATELLE | Duck Bolognese, Parsley, Parmigiana

or

RICOTTA GNUDI | Pesto, Lemon, Guanciale

### THIRD

*Dry Riesling, Donnhoff Estate, Nahe Germany*

GROUPEL | "Billi Bi" Curry, Mussels, Potato

or

SNAPPER | Artichoke, Clams, Garlic

### FOURTH

*Brunello di Montalcino, Ridolfi, Italy*

DUCK | Kumquat, Fennel, Spring Onion

or

FILET | Broccolini, Celeriac, Preserved Mushroom

or

A5 WAGYU | +100

### FIFTH

*Royal Tokaji Red Label, 5 Puttonyos, Hungary*

GIANDUJA | Milk Chocolate, Caramel, Dark Chocolate Sorbet

or

COCONUT | Sesame, Pineapple, Pavana Sorbet

Selection of Mignardises

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify us of any food allergies. 20% gratuity added to parties of 6 or more.