

Chianti

MISSION POINT

5 Course Prix Fixe Menu | \$95.00

Please select one dish per course.

PRIMI

Oysters and Pearls ^{GF}

Pearls of Mignonette | Horseradish | Chive

Zucchini Fritter ^V

Fall Corn | Chestnut | Black Garlic

Lamb Carpaccio

Parmesan | Basil Pesto | D'Anjou Pear

SECONDI

Slow Roasted Pork ^{GF}

Tallow Potato Cake | Arugula | Tomato Jam

Lobster Bisque ^{GF}

Preserved Lemon | Pancetta | Oregano

Roasted Cobalt Carrots ^V

Pine Nut Butter | Fennel | Orange

PASTA

Gnocchi

Rabbit Sugo | Tomato | Cultured Cream |
Caramelized Carrot

Fettuccine Carbonara

Pancetta | Grilled Lemon | Parsley

Pumpkin Tortellini ^V

Maitake Mushroom | Salt Roasted Onion | Uva Nera

CENA

Prosciutto-Wrapped Veal Tenderloin

Fig | Heart of Leek | Beet Root

Asparagus Risotto ^V ^{GF}

Hazelnut | Taragon | Fine Chocolate

Prime Tenderloin of Beef

Focaccia | Foie Gras | Soft Herbs

Olive Oil Poached Sturgeon

Mussels | Chicory | Cilantro | Saffron

DOLCE

Apple Pie

Shortbread | Granny Smith Apple | Chocolate

Torta al Cioccolato

Italian Meringue | D'Anjou Pear Syrup

Caprese Gelato

Basil | Tomato | Olive Oil | Black Pepper | Goat Cheese