

## *Main Courses*

*Yellow fin tuna seared rare , aged balsamic vinegar  
gastrique , wasabi puree , mango and kiwi compote*

*\$38.00*

*Beef braised ravioli , porcini mushrooms, fry polenta  
chips, aged pecorino*

*\$38.00*

*Lobster carnaroli risotto, bisque , zucchini vichyssoise*

*\$ 36.00*

*Sagni pasta , magret de canard ragout,  
parmigiano reggiano shaves , Alba truffle*

*\$ 40.00*

*Angus beef filet,rasberry gastrique ,tagliolini, roasted  
petit potatoes, carrot petals confit*

*\$ 42.00*

*15% Service Charge will be added. Please refrain from smoking and using your cellular phone to  
avoid disturbing other guests*