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tasting menu • \$185

wine pairing \$65

The Beginning

*Wagyu Beef Tartare *black truffle XO, toasted rice, shiso*

*Dadinho *tapioca fritter, requeijão, sturgeon caviar*

Apricot *24-month prosciutto, honey, lemon balm*

Snow Crab Claw *pepperoni chili crunch, coriander*

*Smoked Scallop *coconut, radish, dende*

Roasted Summer Squash *squash & saffron bisque, sunflower seed gremolata*

*Branzino *green tomato butter, zucchini, fennel pollen farofa*

Tomato Agnolotti *requeijão, tomato brodo, basil*

Spaghetti alla Chitarra *meyer lemon, sturgeon caviar \$20*

*Wagyu NY Strip *black beauty eggplant, black garlic bordelaise*

The End (for now)

Korean Melon *lime, tangerine marigold*

Yuca Cake *coconut diplomat, citrus mostarda*

Brigadeiro *dark chocolate, caramelized milk, candied orange*

Romeo & Juliet “mini cone” *stracciatella ice cream and goiabada*

***Consuming raw or undercooked meats poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*