

WINTER TASTING MENU 190 pp

*Discover the season's finest with a chef-crafted experience featuring peak winter ingredients.
Elevate your meal with an optional wine pairing for each course at 125 per person.*

FIRST COURSE

TUNA CARPACCIO

*oyster tonnato, puntarelle alla romano,
citron, crispy caperberry*

SECOND COURSE

HOKKAIDO SCALLOPS

*Spanish octopus, hakurei turnip,
Ossetra caviar sabayon, dill*

THIRD COURSE

FOIE GRAS MARSALA

*bone marrow, bosc pear, black truffle,
warm brioche, blood orange*

FOURTH COURSE

HAND ROLLED PICI

*winter squash, brown butter emulsion,
baby swiss chard, wood grilled squid*

FIFTH COURSE

ROSEWOOD WAGYU FILET

*oxtail alla Genovese, spinach,
celery root, winter truffle jus*

SIXTH COURSE

RED WINE POACHED PEAR

*cardamom mousse, ruby port,
candied pistachio, citrus*

HOUSE - MADE FOCCACIA 12



Whipped Ricotta 8
*truffle, honey, black pepper,
warm marinated olives*



Dip in the Pot 8
*fresh tomato sauce, roasted garlic,
chili, basil*



Prosciutto & Buffalo
Mozzarella 18
*prosciutto di Parma,
buffalo mozzarella*

TO SHARE

Charred Spanish Octopus 24
*sweet potato, nduja vinaigrette, kumquat,
crispy red walnut*

Island Creek Oysters 24/48
*cucumber mignonette, cocktail,
horseradish, fire sauce*

Wood Fired Meatballs 24
*tomato crudo, basil,
buffalo milk mozzarella*

Texas Wagyu Carpaccio 32
*arugula, charred lemon, black truffle,
horseradish crema, warm brioche*

Calamari Fritto 26
tempura, esfelette, herb aioli

Crudo 26
*salmon, hamachi, tuna, marinated shallots,
capers, parsley, lemon vinaigrette*

Wood Oven Roasted Tiger Prawns 39
*sea salt, salsa verde, cilantro,
fennel pollen, calabrian chile jus*

Ossetra Caviar Service 1oz –180

*potato chips, Roman gnocchi,
chive, egg, crème fraîche*

SALADS

Heirloom Panzanella 24
*local marinated vegetables, fregola,
lemon whipped feta, croutons*

Burrata di Puglia 26
*embered winter squash, apples,
brown butter vinaigrette, hazelnut*

Caesar 18
*little gem, parmesan, soft boiled egg,
warm olive oil croutons*

BUTCHER'S RESERVE

Our finest selection of locally sourced, high-quality steaks and chops, slow-roasted over a wood fire and cooked with love and passion

Bistecca alla Fiorentina
charred in the coals
40oz -190

45 Day Dry Aged
Tomahawk 34oz-210

Half-Rack Lamb
12oz-70

28 Day Dry Aged
Ribeye 20oz-99

Japanese A5 Filet
Kagoshima 5oz-180

Mountain River Venison
8oz-65

Rosewood Ranch Wagyu
Striploin 10oz-120

FINISHING TOUCHES

Bearnaise 6

Madeira Jus 6

Black Truffle Butter 8

Bone Marrow alla Grappa 18

Black Truffle 40

HOUSE - MADE PASTAS

Herb Ricotta Anolini 24
lemon, parmesan, serrano, mint

Momma's Spicy Rigatoni alla Vodka 28
smooth as silk, crispy garlic, guanciale

Shrimp Scampi Ravioli 32
spinach, white wine, roasted garlic, calabrian oil

Fire Roasted Lasagna Diane 36
bolognese, ricotta, cheese crust - it's the best part

Shortrib Bolognese 32
casarecce pasta, hazelnut, ricotta, parsley

Whole Maine Lobster Spaghetti 72
chile de arbol, oloroso sherry, basil

ENTRÉES

Sea Scallops 52
braised cannellini beans, crispy pork, fennel, kale, pine nut gremolata

King Salmon 38
golden beet, striped beets, preserved lemon, Calabrian chili

Wood Grilled Branzino 46
fennel confit, capers, espelette, basil

Filet Mignon 58
smoked tomato butter, broccolini, Madeira jus

Wood Oven Chicken 32
charred lemon, castelvetrano olives, smoked drippings

Veal Chop Parmesan 58
pomodoro, mozzarella, basil

ACCOMPANIMENTS

Black Truffle Risotto 26
Madeira, chives

Charred Asparagus 16
pine nuts, oregano, lemon

Garlic Whipped Potatoes 14

Brussels Sprouts 18
apple cider, guanciale, pink peppercorns

Wood Oven Roasted
Oyster Mushrooms 18
porcini butter, parmesan aioli