CHEF'S TASTING MENU 190 pp

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

FIRST COURSE

SCALLOP CRUDO*
prosecco, Santa Barbara uni, crisp pear, basil, ossetra caviar

SECOND COURSE

POACHED MAINE LOBSTER
sweet potato, whipped foie gras, walnut, frisee, parsnip

THIRD COURSE

DOPPIO RAVIOLI
ricotta, mascarpone, black truffle, crispy sunchoke, egg yolk jam
UPGRADE TO WHITE TRUFFLE GNUDI +50

FOURTH COURSE

ROASTED DUCK CONFIT
brown butter apple, mozzarella espuma, radicchio, pomegranate pistou
ADD BLACK TRUFFLE +40

FIFTH COURSE

ROSEWOOD WAGYU FILET*
polenta croquette, robiola, pepita pesto, Madeira jus, pumpkin gnocchi, kale

SIXTH COURSE

TORTA DI MELE
warm apple cake, almond, vanilla gelato

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
field peas, nduja, rosemary, tomato and raisin agrodulce

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

Calamari Fritto 26
tempura, espelette, herb aioli

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

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

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
arugula, roasted pear, villa manodori, brown butter hazelnuts

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

**parties of 6 or more will be subject to a 20% service charge*

**these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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

Roasted Lamb Shank*
24oz–80

28 Day Dry Aged*
Ribeye 20oz–109

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

Umbria Black Truffle 40

Alba White Truffle 80

HOUSE-MADE PASTAS

Squash Cappelletti 24
herb ricotta, sage, candied guajillo

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

Shortrib Bolognese 32
casarecce pasta, hazelnut, ricotta, parsley

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

Fire Roasted Lasagna Diane 46
bolognese, ricotta, cheese crust - it's the best part

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

ENTRÉES

Dover Sole 52
smoked spinach, bagnet verde, toasted pine nut

Roasted Scallops 48
sunchoke, braised radicchio, pancetta, brown butter

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

Filet Mignon* 58
black garlic, maitake, pearl onion, 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

Garlic Whipped Potatoes 14
MAKE IT TRUFFLED 24

Charred Asparagus 16
pine nuts, oregano, lemon

Charred Brussels Sprouts 18
sofrito, pomegranate, squash, spiced walnut

Wood Oven Roasted Oyster Mushrooms 18
porcini butter, parmesan aioli

CHEF/PARTNER DANNY GRANT **EXECUTIVE CHEF** JASON ROHAN