

PRIVATE DINING MENU THREE

Reina's Mozzarella

pesto, bomba, aged balsamic, pickled cherry tomato, basil

Carbonara Raviolo Al Uovo

pancetta, black truffle ricotta, pecorino Basil Sorbet black Sea salt, brûléed lemon

Szechuan Peppercorn Duck Breast

miso confit shallot, yuzu plum reduction, candied kumquat

Espresso Crème Brûlée & Gateau Breton

black grape sauce, pink salt dark chocolate whipped cream