

# NAVIO

*Tsar Nicoulai Caviar Tartalette* D, F, G

*“Escabeche” P.E.I Mussel* SF

*Porcini* S

SPOT PRAWN SF

*Seasonal Radishes | Citrus | Black Lime*

*Clos Venturi, Les Clos, Blanc, Corsica, France, 2023*

OXTAIL RAVIOLI E, G

*Consommé | Brisa Ranch Apple | Truffle*

*Royal Tokaji, Úrágya, Furmint (Dry), Tokaj, Hungary, 2022*

MONTEREY CALAMARI D, E, G, SF

*Brutesca Sauce | Nasturtium | Hollandaise*

*Domaine Overnoy-Crinquand, Ploussard, La Rouge, Pupillion, Jura, France, 2019*

GROUPER D, F

*Wild Spinach | Vinaigrette Seasoning | Pickled Radish*

*Ronchi Di Cialla, Schioppettino Di Cialla, Friuli Colli Orientali-Cialla, Italy, 2018*

WAGYU RIBEYE D

*Turnips | Wild Mushrooms | Palo Cortado Sauce*

*Château Latour, Les Forts de Latour, Paulliac, France, 2012*

BUÑUELO D, E, G

*Cream Cheese Espuma*

EMBER D, E, G

*Cinammon | Cocoa Nib | Drambuie*

*Rare Wine Co. George Washington Special Reserve, Madeira, Portugal, MV*

MIGNARDISES

Chef's Tasting Menu 195  
Full Table Participation Required

+ Navio Wine Pairing 165

**Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (P) Peanuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame**

Navio proudly partners with local farmers, ranchers and fishermen to craft our menus. All seafood is exclusively sourced from sustainable sources, and is supported by The Seafood Watch's Unparalleled Global Standard For Sustainable and Responsible Seafood Sourcing Practices.