

ARAGOSTA

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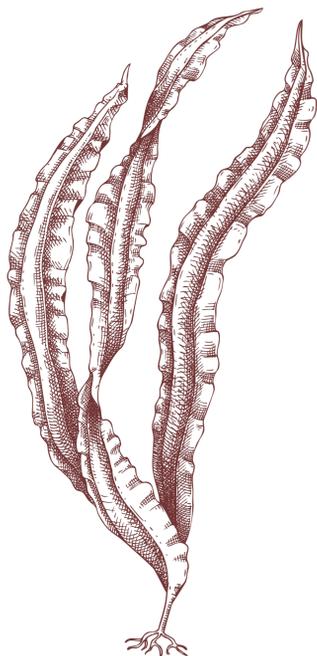
ODE

*to*

WINTER

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CHEF DEVIN FINIGAN



I. UNI

buckwheat, x.o. sauce

II. CAVIAR

potato churro, crème fraîche, chive

III. OYSTER

polenta, corn amazake

IV. LOBSTER

corn, preserved blood orange

V. CRAB

chicories, crab fat kosho vin

VI. SPAGHETTI ALLA CHITARRA

parmigiano, black truffle

VII. DUCK

cranberry beans, dulce

VIII. QUINCE

black apple, cider, sumac

IX. POUDING CHÔMEUR

foie gras, maple, coffee

*aragosta*

\$150/PER PERSON

THE *Norumbega*

WINE  
PAIRING

—

\$120

KOEHLER RUPRECHT RIESLING  
pfalz, germany, 2023

BILLECART-SALMON  
blend, champagne, france, nv

ATHÉNAIS BERU  
chardonnay, chablis, france, 2019

POGGIO LA NOCE  
colorino & sangiovese, tuscan, italy, 2016

COLLECAPRETTA VIGNA VECCHIA  
trebbiano & spoletino, umbria, italy, 2024

PABLO FALLABRINO TANNAT  
tanned, atlántida, uruguay, nv

