



DINNER & WINE WITH PULENTA

special guest: Diego Pulenta

Tuesday, May 9th, 2017

- menu -

sea scallop carpaccio | green apple avocado puree, fennel pollen
2015 Pulenta Estate Sauvignon Blanc

housemade pasta | corvina, shellfish, calabrian chili and garlic cream
2015 Pulenta Estate Chardonnay

**grilled duck breast | wine-braised greens, smoky mashed plantains,
malbec glaze**
2013 Pulenta Gran Cabernet Franc

**snake river farms flank steak | spicy chimichurri, grilled sweetbreads,
purple potatoes with sweet corn**
2012 Pulenta Estate 'Gran Corte'

\$85 plus tax and gratuity