

HOLIDAY PLATED DINNER

1ST COURSE

SLOW ROASTED BEET

toasted walnuts, tarragon pesto, herbed goat cheese

Erbaluce Metodo Classico - Orsolani, "Cuvee Tradizione" 2007

2ND COURSE

SEAFOOD PAELLA

lobster bisque, pickled shallots

Lamoresca - Philip Rizzo, "Vino Bianco", Vermentino 2012

3RD COURSE

ROASTED QUAIL

delicata squash, maple sherry gastrique

Morgon - Jean-Paul Thévenet, Gamay 2013

4TH COURSE

ROASTED SIRLOIN

rutabaga, sautéed winter greens, beef jus

Rossese di Dolceacqua - Maccario Dringenburg, "Posaú" 2013

5TH COURSE

PANNA COTTA

limoncello, mint

Brachetto d'Acqui - Giacomo Bologna 2013

