

Two Courses 36 | Three Courses 49 | Four Courses 61
Wine Pairing +18 Wine Pairing +20

I

Burrata

fig, mint, speck, creme de cassis (gf)
Laurenz V und Sophie, Grüner Veltliner 2015

Taleggio Fondue Frisée Salad

confit tomato, pickled chanterelle, fried poached egg
Barton & Guestier Vouvray, Chenin Blanc 2015

Roasted Beet Salad

mâche, crème fraîche, candied walnut (v)
Donnachiara Beneventano, Falanghina 2016

Beef Tartare

caper, dijon, pesto
LeVal Summit, Chardonnay Brut NV

Pistachio & Pig Ear Paté

farmer's lettuce, "b&b" pickle
Bouvet Ladubay Rosé Excellence, Rosé Brut NV

II

Seared Scallops

braised leek, cashew puttanesca
Chateau Ribaultes Corbieres Senhal d'Aric, Rosé 2015

Littleneck Clam Bake

mussels, cannellini bean, escarole (gf)
Seven Falls Wehlake Slope, Chardonnay 2013

Honey Goat Cheese Ravioli

brown butter, oregano, pepitas (v)
M. Chapoutier Belleruche, Cotes de Provence Rosé 2016

Lemon & Summer Squash Risotto

fried squash blossom., mascarpone, parmesan (v)
LeVal Vin de Pays d'Oc, Pinot Noir 2016

IV

Panna Cotta "Parfait"

lavender ice cream, berries, olive oil cake (gf)
Choice of Port

Profiteroles

mint ice cream, chocolate ganache
Choice of Port

Coffee Cake

mochaccino ice cream
Choice of Port

Rum-Glazed Banana Bread Pudding

brown sugar ice cream
Choice of Port

Cheese Plate

varied selection
Choice of Port

III

Lobster Imbarcazioni

braised fennel, puffed quinoa, fumet
Mairus Michel Chapoutier, Grenache, Syrah. 2015

Pan Roasted Branzino

barley & walla walla top "risotto", english peas
Anselmi San Vincenzo, Garganega, S. Blanc, Chard. 2016

Chicken Carbonara

szechuan pappardelle, lardon, beech mushroom
Folie a Deux, Zinfandel 2013

Roast Duck Breast

ratatouille crepe, mostarda, oyster mushroom
Chateau Brande-Bergere, Bordeaux, 2012

Triple Seared Beef

andouille sausage, chimichurri, fingerling (gf)
Concha y Toro Gran Reserva Serie Riberas, Cab. Sauv. 2015

*Whole Table Must Participate in Wine Pairing. 2oz pour per course