

Appetizers

UNI BUCCATINI

lemon bread crumbs, pancetta

Pairing: Chignin

*André & Michel Quenard,
Savoie, France, 2014*

BUFFALO MOZZARELLA & GRILLED PEACHES

duck prosciutto, watercress, vincotto

Pairing: Vouvray Petillant

*"Cuvée T," Domaine Vincent Carême,
Loire Valley, France, 2012*

GRILLED CALAMARI

*watermelon, bibb lettuce,
chile-lime vinaigrette*

Pairing: Bandol,

*Domaine le Galantin,
Provence, France, 2016*

Entrées

CORN AGNOLOTTI

roasted corn, chanterelle

Pairing: Riesling

“Dornleiten,” Nigl,

Kremstal, Austria, 2014

BLACK BASS

*fregola, peekytoe crab, sugar snap peas,
confit tomato,*

Pairing: Orvieto Classico Superiore

“San Giovanni della Sala,”

Umbria, Italy, 2015

THAI BBQ SKIRT STEAK

*green papaya, watercress, lime
black pepper sauce*

Pairing: Saumur-Champigny

Domaine Filliatreau,

Loire Valley, France, 2014

**Three Course Wine Pairing
\$35 Supplement**

Desserts

PEANUT BUTTER CUP

Pairing: Madeira

Leacock's Rich 5-Year-Old, Portugal NV

BUTTERMILK PANNA COTTA

sour cherries,

Pairing: Brachetto d'Acqui, Marengo,

"Pineto," Piemonte, Italy, 2015

HOUSEMADE SORBET

Pairing: Moscato d'Asti

"Sourgal," Perrone, Piemonte, Italy, 2015