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# WINE CELLAR EXPERIENCE

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## **AMUSE BOUCHE (D)**

Foie Gras Profiterole, Red Onion Chutney

**SYRAH, TORRES DE CASTA**

Catalunya, Spain

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## **GRILLED SQUID (G)**

Dried Piquillo Pepper, Mixed Sautéed Greens, Salsa Verde

**SAUVIGNON BLANC, SANTA DIGNA**

Central Valley, Chile

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## **CAULIFLOWER & HAZELNUT SALAD (D)(G)(N)(V)**

Black Truffle Dressing, Heart of Lettuce

**PINOT GRIGIO, ZONIN REGIONS**

Veneto, Italy

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## **RAW MEDITERRANEAN TUNA (D)(G)**

Local Tuna, Olive Juice, Tomato Salad, Yogurt Dressing

**TEMPRANILLO, VIÑA COLLADA**

Rioja, Spain

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### **BLACK RICE & SEARED SCALLOPS (D)(S)**

Aromatic Clams, Seared Scallops

### **CABERNET SAUVIGNON, SASSICAIA LE DIFESE**

Tuscany, Spain

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### **GNOCCHI WITH BRAISED BEEF SHORT RIB (D)**

Fried Sage, Parmesan

### **GRENACHE, CHAPOUTIER 'LIEU DIT L'ESQUERDA'**

South of France, France (Organic)

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### **WARM COW RICOTTA (D)(G)(N)**

Honey, Walnut

### **GEWÜRZTRAMINER, VIÑA ESMERALDA**

Penedès, Spain

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### **SFOGLIA (A)(D)(N)**

Almond Praline, Caramel, Grand Marnier Chantilly

### **MOËT IMPÉRIAL BRUT**

Champagne, France