
WINE CELLAR EXPERIENCE

FOIE PROFITEROLES (D)

Goose Foie Gras Pate, Red Onion Chutney

SYRAH, TORRES DE CASTA

Catalunya, Spain

GRILLED SQUID (S)(G)

Dried Piquillo Pepper, Mixed Sautéed Greens, Salsa Verde

GEWÜRZTRAMINER, VIÑA ESMERALDA

Penedes, Spain

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

Black Truffle Dressing, Heart of Lettuce

CHARDONNAY, F. PRINCIPI DI BUTERA

Sicilia, Italy

GRILLED OCTOPUS (G)(S)

Air Dried Beef, Paprika, Potato Salad, Tomato Dressing

VERMENTINO, ROCCA DI MONTEMASSI

Tuscany, Italy

WINE CELLAR EXPERIENCE

BLACK RICE & SEARED SCALLOPS (D)(S)

Aromatic Clams, Seared Scallops
TEMPRANILLO, TORRES IBÉRICOS
Rioja, Spain

GNOCCHI WITH BRAISED BEEF SHORT RIB (D)

Fried Sage, Parmesan
SYRAH, CHAPOUTIER 'BELLERUCHE'
Rhône, France (Organic)

WARM COW RICOTTA (D)(N)

Honey, Walnut
SAUVIGNON BLANC, T. CA' BOLANI
Friuli, Italy

EVEN MESSIER MILLE-FEUILLE (A)(D)(N)(V)

Almond Praline, Caramel, Grand Marnier Chantilly
MOËT IMPERIAL BRUT
Champagne, France