

# THREE COURSE DINNER

Week of 9/21/2020



## STARTERS

### Vine Ripened Tomatoes

stracciatella, Jersey peach, pesto Genovese  
*2018 Regalato, Pinot Grigio*

### End of Summer Gazpacho

shrimp salsa, avocado  
*2018 Peter Yealands, Sauvignon Blanc*

### Grilled Octopus

toasted almond, romesco, aged sherry vinegar  
*2018 Chan de Rosas Albarino*

### Steak Tartare

Calabrian chile, pickled shallot, parmesan crisp  
*2018 Domaine La Suffrene, Bandol Rosé*



## MAINS

### Harissa Roasted Vegetables

red lentil, meyer lemon labneh, crispy quinoa  
*2018 Figuiere "Le Saint Andre" Rose*

### Bucatini Amatriciana

pancetta, Calabrian chile, shaved Parmesan  
*2016 Vietti 'Perbacco' Nebbiolo*

### Seared Scallops

creamed Jersey corn, bacon jam, fines herbs  
*2017 Domaine Damien Martin Chardonnay*

### Oil Poached Halibut

middleneck clams, tomato-fennel conserva, garlic breadcrumb, gremolata  
*2018 Domaine Damien Pinot Noir*

### Grilled Prime New York Strip

thyme roasted fingerling, broccolini, scallion chimichurri  
*2017 DAOU Vineyards, "Pessimist" Red Blend*



## DESSERTS

### Chocolate Ganache Truffle Cake

chocolate truffle ganache, blood orange coulis  
*2012 Dow's, Late Bottled Vintage Port*

### Strawberry Mango Pavlova (GF)

crisp meringue, Mascarpone cream, strawberry, mango, passion fruit  
*2018 Saracco, Moscato d'Asti*

### Fresh Blueberry Cobbler

lemon scented crème fraiche  
*2018 Saracco, Moscato d'Asti*

### Stone Fruit Tart

frangipane, peach, black plum, orange curd  
*2018 Saracco, Moscato d'Asti*