

THREE COURSE DINNER

Week of 10/12/2020



STARTERS

Roasted Beet Salad

whipped blue cheese, pistachio, watercress
2018 Domaine Damien Martin Pinot Noir

Butternut Squash Bisque

crispy pancetta, crème fraîche
2017 Domaine Damien Martin Chardonnay

Braised Octopus

toasted almond, romesco, aged sherry vinegar
2016 Vietti 'Perbacco' Nebbiolo

Steak Tartare

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



MAINS

Charred Tomato Risotto

melted leek, asparagus, Pecorino romano
2015 Castello di Monsanto, Chianti Classico Riserva

Handmade Cavatelli

pork sugo, orange, Pecorino romano
2016 Vietti 'Perbacco' Nebbiolo

Seared Scallops

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

Oil Poached Halibut

middleneck clam, tomato-fennel conserva, garlic breadcrumb, gremolata
2018 Domaine Bernard Defaix Petit Chablis

Porcini Dusted Chicken Breast

Roman gnocci, sauteed mushroom
2018 Domaine Damien Martin Pinot Noir

Dry-Aged Prime NY Strip (+\$10 supplement)

30 day dry-aged prime strip, fingerling, broccolini, 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 fraîche
2018 Saracco, Moscato d'Asti

Stone Fruit Tart

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