

THREE COURSE DINNER

Week of 10/26/2020



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

Prosciutto Canederli

crispy prosciutto, chicken brodo, herb oil
2018 Regalato, Pinot Grigio



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

charred baby carrot, celeriac, agrodolce onion
2017 Domaine Damien Martin Chardonnay

Teriyaki Glazed Halibut

vegetable stir-fry, ginger-carrot soubise
2019 Bodegas Laureatus 'Rias Baixis' Albarino

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, potato rosti, sauteed asparagus, Bernaise
2017 DAOU Vineyards, 'Pessimist' Red Blend



DESSERTS

Warm Granny Smith Apple Galette

Tahitian vanilla anglaise, puff pastry
2018 Saracco, Moscato d'Asti

Pumpkin Cheesecake

pumpkin-maple cream cheese, gingersnap crust, blackberry coulis
2013 Château Suduiraut, 'Lions de Suduiraut' Sauternes

Spiced Burgundy Poached Pear

d'Anjou pear, mascarpone cream, candied walnuts
2018 Saracco, Moscato d'Asti

Chocolate Ganache Truffle Cake

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