

SPRING TASTING MENU

\$89 six course menu + tax + gratuity

\$52 wine pairings + tax + gratuity

\$92 reserve wine pairings + tax + gratuity

AMUSE BOUCHE: STUFFED PATTY PAN SQUASH

beef chorizo, crème fraîche, chives

pairing: Cleto Chiarli e Figli “Vecchia Modena Premium” | Lambrusco di Sorbara | Emilia-Romagna | Italy | 2022

reserve pairing: Château de l'Éperonnière | Crémant de Loire | Loire Valley | France | 2021

SPRING GAZPACHO

tomato, cucumber, breadcrumbs, bell pepper, shallots, olive oil, sherry vinegar

pairing: Can Sumoi “Perfum” | Penedès | Catalonia | Spain | 2018

reserve pairing: Philippe le Hardi | Meursault | Burgundy | France | 2020

BUCATINI

ramp pistou, pine nuts, parmesan, shaved asparagus, toasted pistachios

pairing: Allegrini | Valpolicella | Veneto | Italy | 2022

reserve pairing: Domaine Gregoire Hoppenot | "Corcelette" | Morgon | Beaujolais | France | 2022

PORK BELLY

rhubarb salsa, radish, polenta

pairing: Neyers “Vista Notre” | Zinfandel | Napa Valley | California | USA | 2019

reserve pairing: Roco | "Knudsen Vineyard" | Pinot Noir | Dundee Hills | Oregon | USA | 2019

NEW YORK STRIP STEAK

red chimichurri, grilled spring vegetables

pairing: Bodega Etchart “Arnaldo B” Gran Reserva | Cafayate | Salta | Argentina | 2019

reserve pairing: Elena Fucci “Titolo” | Aglianico del Vulture | Basilicata | Italy | 2019

PAVLOVA

meringue, whipped cream, berries, blueberry reduction, passionfruit sorbet

pairing: Saracco | Moscato d'Asti | Piedmont | Italy | 2022

reserve pairing: Willi Schaefer | "Graacher Domprobst" | Riesling | Spätlese | Mosel | Germany | 2018