Sample Tasting Menu with

Optional Wine Pairing

First

Roasted Beets

Satsuma Tangerine, Sunchoke Espuma, Chestnuts,
Puffed Wild Rice, Frisée

2013 Prosecco di Valdobbiadene | Veneto | Caneva da Nani

Second

Butternut Squash Custard

Italian Sausage, Pine Nuts, Honeycrisp Apples, Currants,
Brussels Sprouts Leaves, Cider Vinaigrette

2013 Bellotti Bianco | Gavi | Cascina Degli Ulivi

Third

Broccoli Soup

Cheddar Cheese Strata, Berkshire Ham, Onion

2010 Coteaux du Languedoc 'Roucaillat' | Hautes Terres de Comberousse

Fourth

Pappardelle

Nettle Cream, Calamari, Walnut Gremolata

2013 Contadino | Mt. Etna | Frank Cornelissen

Fifth

Salmon Steak

Butternut Squash, Cippolini Onion, Castelvetrano Olives,
Ham, Garlic-Bread Sauce

2013 Catarratto 'Extra Lucido' | Sicilia | Valdibella

Sixth

Grilled Bavette Steak

Dauphinoise Potatoes, Green Beans, Hen of the Woods Mushrooms, Beef Jus

2013 Rufete 'Teso' | Sierra de Salamanca, Castilla | La Zorra

Seventh

Buckwheat Cake

Cranberry Caramel, Brown Butter-Poached Pear, Maple-Walnut Ice Cream

2011 Coteaux du Layon 'Clos de la Girardière' | Loire Valley | Domaine de la Bergerie