



Winter Tasting Menu

\$80 PER PERSON*
FOOD TASTING

\$100 PER PERSON*
FOOD & WINE PAIRING

FIRST COURSE: CHOICE OF APPETIZER

Calamari - Saffron beurre blanc, confit tomatoes, scallions, sweet drop peppers, orange-caper aioli

Burrata & Calabrese Hot Honey - Toasted pine nuts, fresh basil, extra virgin olive oil, little tomatoes, balsamic pearls, toasted bread

Sausage & Peppers - Hungarian hot peppers, sweet Italian sausage, demi-glace, rosemary, Tuscan potatoes **GF**

Domaine Daulny Sancerre, Loire 2022

SECOND COURSE: CHOICE OF SOUP OR SALAD

Roasted Beet Salad - Sea salted beets, whipped goat cheese, candied walnuts, pickled red onions, vanilla-Champagne vinaigrette

French Onion Soup - Hearty broth, caramelized onions, simple toast, three-cheese gratin

Diora 'La Petite Grace' Pinot Noir, 2019

THIRD COURSE: CHOICE OF ENTRÉE

Tuscan Chicken Breast - Seared chicken breast, vegetable ragù, roasted tomato-rosemary vinaigrette

Char-Grilled Salmon - Shallots, tomatoes, garlic, marinara sauce, topped with 2oz. of lobster, served over mashed potatoes with crispy leeks

Ragout - In the style of Bolognese, our preparation of veal, beef, pork, pappardelle, Pecorino Romano

Braised Short Rib - Onion brûlé, potatoes, carrots, parsnips, braising jus **GF**

Château Bel Air Bordeaux, 2019

FOURTH COURSE: CHOICE OF DESSERT

Chocolate Kit-Kat - Chocolate ganache, cookie wafer, covered in chocolate

Key Lime Pie - Toasted graham crust, key lime curd, vanilla Chantilly, lime zest, mixed berries

Seasonal Cheesecake - Ask your server about our current handcrafted creation

**Tax and gratuity not included, dine in only, cannot be combined with any other offer or promotion.
Ask your server about menu items that are cooked to order or served raw.*

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten Free