



JOIN US FOR A FIVE COURSE ITALIAN WINE DINNER
OCTOBER 13, 2018

.... FIVE COURSE DINNER

ROASTED BEETS & GOAT CHEESE

Raddish, Lavosch, Pineapple, Watermelon, Smoked Almond Pesto & Citrus Gastrique
PROSECCO DOC SANMARTINO

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BLACKENED TUNA

Served Rare, Mozzarella, Blistered Tomato, Tonnato, White Anchovy & Raspberry Agro Dolce
M.A. MONTICELLI, BAROLO RISERVA

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BRAISED PORK BELLY

Spaetzle, Prunes, Pomegranate, Onion Thyme Jam & Red Wine Demi Glace
CECCANTE, CABERNET SAUVIGNON

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MEDITERRANEAN LAMB SHANK

Greek Vegetables, Bleu Cheese, Truffle Aioli & Wild Mushroom Demi Glace
CONGIUS, SUPER TUSCAN

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CITRUS POUND CAKE

Honey Gelato & Mint Creme Fraiche
LE PETIT MANINCOR

.....

\$85 Per Person

Excludes 20% Suggested Gratuity & 8% Tax