



BRUNCH TASTING MENU
THREE COURSES-\$30
WINE PAIRINGS-\$11

PRIMI

LITTLE GEM AND RED ENDIVE *INSALATA*, YELLOW DOLL WATERMELON,
RICOTTA SALATA, TOASTED PINE NUTS
2016 CAN FEIXES BLANC SELECCION, BODEGAS HUGUET, PENEDES, SPAIN

OR

FRIED SQUASH BLOSSOMS, RICOTTA AND PEA FILLING,
PEA SHOOTS, FENNEL, CRANBERRY BEANS, *SALSA VERDE*
2015 LANGHE FAVORITA, MALABAILA, PIEMONTE

SECONDI

SUMMER SQUASH, SWEET CORN AND RICOTTA FRITTATA,
LITTLE GEM *INSALATA* , SHERRY VINAIGRETTE
2014 FRIULANO, RONCHI DI CIALLA, COLLIO

OR

CURED SALMON, SOFT SCRAMBLED EGGS, GREEN ONION, BLUE LAKES,
RADISH, ARUGULA, FOCACCIA TOAST
2016 PENTAPOLIS, NERANTZI, SERRES, GREECE

DOLCINI

BITTERSWEET CHOCOLATE PANNA COTTA, PLUMS, RASPBERRIES,
BLACKBERRIES, COCOA NIBS, SEA SALT

OR

BOMBOLONI, FLORENTINE DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES