

DINNER TASTING MENU

FOUR COURSES-\$36 PER PERSON

WINE PAIRINGS -\$17

DECEMBER 12-18, 2014

CICCHETTI

SWISS CHARD *MALFATTINI*, BROWNEB BUTTER AND SAGE
2013 VERDECA, MASSERIA LI VELI, PUGLIA

OR

BRESAOLA, PICKLED PERSIMMON, SEA BEANS
NV LAMBRUSCO GRASPAROSSA DI CASTELVETRO 'VIGNA CA DEL FIORE', MANICARDI, EMILIA ROMAGNA

PRIMI

BURRATA, ROASTED BABY CHIOGGA BEETS, PICKLED SHALLOTS,
ROASTED GRAPES, OLIVE *CONDIMENTO*, HAZELNUTS
2013 GRILLO, CENTONZE, SICILIA

OR

GRILLED LOCAL SARDINE, BUTTERNUT SQUASH, RADISH AND FENNEL *CAPONATA*,
CURRANTS, OLIVES, TOASTED ALMONDS
2013 PINOT BIANCO, J.HOFSTATTER, ALTO ADIGE

SECONDI

CELERY ROOT AND BLACK KALE *TORTELLI*, TOASTED PUMPKIN SEED SAUCE,
MUSTARD SEEDS, PECORINO DI ROCCA
2013 RESERVA DELLA CONTESSA(PINOT BIANCO, CHARDONNAY, SAUVIGNON BLANC), MANINCOR, ALTO ADIGE

OR

GRILLED PORK CHOP, ROMANESCO, BROCCOLI RABE, WATERMELON RADISH,
CIPOLLINI, MAITAKE, SMOKED QUINCE SAUCE
2012 VIGNE PLAN (PETIT ROUGE), DIDIERE GERBELLE, VALLE D'ASOSTE

DOLCINI

ZEPPOLINI, NEAPOLITAN DOUGHNUTS, SAGE CUSTARD AND BITTERSWEET CHOCOLATE SAUCES

OR

SGROPPINO, PERSIMMON SORBETTO, VANILLA GELATO, PROSECCO,
CURRANTS, COCOA NIBS, PISTACHIO *BISCOTTO*