



## DINNER TASTING MENU

FOUR COURSES-\$40

WINE PAIRINGS-\$18

OCTOBER 6-12, 2017

### CICCHETTI

BLACK MISSION FIGS, CRANBERRY BEAN PUREE,  
SHAVED PECORINO MOLITERNO, SABA. *CROSTINI*  
*2015 CERASOLO UMBRIA ROSATO, FATTORIA DI MILZIADE, ANTANO, UMBRIA*

OR

SMOKED TROUT CANNOLI, SUMAC, HORSERADISH CREMA  
*2015 PALLAGRELLO BIANCO, CASAVECCHIA, CAMPANIA*

### PRIMI

YELLOW CORN PANNA COTTA, HEIRLOOM TOMATOES,  
FROG HOLLOW PEACHES, ESTATE OLIVE OIL, BLACK SEA SALT  
*2014 FRIULANO, RONCHI DI CIALLA, COLLIO*

OR

AGNOLOTTI, CHICKEN LEG CONFIT AND CAVOLO NERO FILLING,  
RADISH TOP PESTO, MUSHROOM BRODETTO, SHAVED GRANA  
*2015 ETNA BIANCO, LE VIGNE DI ELI, ETNA, SICILIA*

### SECONDI

VENERE BLACK RICE RISOTTO, SQUASH BLOSSOMS, ENGLISH PEAS,  
WHITE WINE, GRANA, MASCARPONE  
*2013 TERRE DEL TIMORASSO, DANIELE RICCI, PIEMONTE*

OR

GRILLED HANGER STEAK, PORCINI RUB, BUTTER BEANS,  
ESCAROLE, RED ONIONS, NARDELLO PEPPERS, MARROW SAUCE  
*2015 POLLINO MAGLIOCCO, FERROCINTO, CALABRIA*

### DOLCINI

LAURA CHENEL GOAT CHEESE CHEESECAKE, PISTACHIO BRITTLE, STRAWBERRIES, SABA

OR

*AFFOGATO*, VANILLA, COFFEE, CARAMEL OR CHOCOLATE GELATO,  
BISCOTTI, CARAMEL, WHIPPED CREAM, ESPRESSO