

## SEASONAL TASTING MENU

Chef's surprises for the evening

Summer corn budino, black truffle,  
green onion-buttermilk  
**Ferrari, Trento Brut NV**

Ora King salmon with roe, cuttlefish 'fregula',  
and Sicilian Olio Verde  
**Ca' Rugate, Soave Classico 'Monte Fiorentine' 2015**

Porcini and goat milk cheese crostata, hazelnuts, and summer truffle  
**Manincor, Alto Adige Terlano Pinot Bianco 'Eichorn' 2014**

'Casonsei' filled with confited guinea hen,  
Spigarello kale, roasted celery root, and sweetbreads  
**Monteraponi, Chianti Classico 2014**

Ridged pasta with foie gras, black truffle, and Marsala

Honey-brined dry-aged squab, Button Chanterelles,  
Triple Delight blueberries, poppy seed pasta-frolla  
**Brovia, Barbera d'Alba 'Sori del Drago' 2014**

Pastorello, fava, sundried tomato, Marcona almonds  
**Marotti Campi, Verdicchio dei Castelli di Jesi Superiore 'Salmariano' 2013**

Raspberry, vanilla gelato, aged-Balsamic

Milk chocolate-Gianduja Pan de Genova  
with strawberry and torrone  
**Elio Perrone, Mosto d'Uva Parzialmente Fermentato Rosé 'Bigarò' 2016**

Price Per Person \$195 Wine Pairing \$115

Chef/Owner: Suzette Gresham Pastry Team: Theron Marrs & Riccardo Menicucci