

SEASONAL TASTING MENU

Chef's surprises for the evening

Parmesan budino with truffle perlage
Ferrari, Trento Brut NV

Marinated eel, Fairytale eggplant, peperonata,
purslane, puffed tapioca
Vigne Surrau, Vermentino di Gallura Superiore 'Sciala' 2015

Grilled Spanish octopus, compressed watermelon,
black olive, cucumber
Vadiaperti, Irpinia Coda di Volpe 'Torama' 2015

Tortellini in brodo with sweetbreads, mushroom,
black truffle, and Lambrusco
La Monacesca, Verdicchio di Matelica Riserva 'Mirum' 2013

Ridged pasta with foie gras, black truffle, and Marsala

Honey-brined squab, Button Chanterelles,
Triple Delight blueberries, poppy seed pasta-frolla
Brovia, Barbera d'Alba 'Sori del Drago' 2015

Gorgonzola dolce, pinenuts, Taggiasca olives, gazpacho
Capanna, Moscadello di Montalcino Vendemmia Tardiva 2011

Roasted pineapple, lime-almond cake,
and sgroppino

Crème fraiche panna cotta with mango, basil, and citrus
Paolo Saracco, Moscato d'Asti 2016

Price Per Person \$195 Wine Pairing \$115

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