

Monday, September 25th

6:30 pm

crostini

shrimp, fennel, salsa verde

kiralyudvar, tokaji furmint sec, hungary 2014

tagliatelle

tomato butter, saracena olives, parmesan

montepeloso, a quo, tuscan, 2013

slow roasted pork

butternut squash, broccoli rabe, polenta

tommaso bussola, valpolicella ca' del laito, veneto, 2012

beef tenderloin

*hen of the woods mushrooms, truffled carrots, pistachios,
potato purée*

guiseppe mascarello, barolo monprivato, piedmont 2012

pear sorbet

gorgonzola dolce, pear chip, candied pecan, honey

elio perrone, bigaro, piedmont 2016

\$95 per person plus tax & gratuity.