LOVE & SALT HOLIDAY EXPERIENCE

A FOOD & WINE TASTING

FROM OUR HOME TO YOURS

PRE-ORDER 48 HRS IN ADVANCE | SERVES 4-6 PEOPLE
PICKUP 4-5PM OR DELIVERY 4:30-6PM
SOME ASSEMBLY REQUIRED

4-COURSES | $330
5-COURSES | $450
PAIRING A | +270
PAIRING B | +360

TASTING MENU {CHOOSE TWO OF EACH COURSE}

ANTIPASTI PLATTERS

CHARCUTERIE & CHEESE BOARD
selection of cured meats, cheeses & pickled vegetables

PROSCIUTTO & ASIAN PEAR
16-month aged Galloni prosciutto, K&J Orchards Asian pear, molasses vinaigrette, pecorino toscano, pomegranate

PERSIMMON & BURRATA
walnut vinaigrette, fried rosemary, spiced walnuts

GRILLED OCTOPUS
marinated shell beans, red onion, frisée, Fuji apple, lemon vinaigrette

WOOD OVEN MEATBALLS
parmesan, toasted sourdough (ricotta by request)

GRILLED BROCCOLINI
Caesar dressing, croutons, parmesan

PAIRING A | LADY IN THE BALLROOM, grapefruit vodka, St. Germain, red bell pepper, mint, lemon juice
PAIRING B | JIMMY CONWAY, Sazerac rye, rabarbaro zucca, amaro nonino, walnut bitters

SALADS

AUTUMN PEAR
arugula, frisee, roasted pears, gorgonzola, walnut vinaigrette

SHAVED BLACK KALE
soppressata, olives, pickled peppers, breadcrumbs, ricotta salata

FREEKEHLICIOUS
5 grains, 5 herbs, shaved radish, black currants, toasted hazelnuts

SHAVED FENNEL
lemon, olive oil, parmesan, cracked black pepper

PAIRING A | 2018 ALBARINO Turonia, Rias Baixas, Spain
PAIRING B | 2019 ARNEIS Brovia, Piemonte, Italy

PASTA

RIGATONI POMODORO
tomato, basil, chili flakes, parmesan

PENNE BOLOGNESE
ragu bolognese, parmesan

CRESTE DI GALLO MIDOLLO
roasted garlic, bone marrow, parsley, parmesan, cracked black pepper

TROTTOLE SALSICCIA
fennel sausage, swiss chard, parmesan, breadcrumbs

STROZZAPRETTI COSTOLETTE
short rib ragu, juniper, rosemary, parmesan

PAIRING A | 2018 MALVASIA BIANCA Birichino, Monterey, CA
PAIRING B | 2018 PINOT NOIR Sandhi, Santa Rita Hill, CA

MAIN PLATES

WHOLE ROASTED BRANZINO
Umbrian lentils, shaved Brussels sprouts, toasted almonds, citrus conserva

ROASTED FREE-RANGE CHICKEN
torn bread, wilted greens, pan jus

PRIME RIBEYE
pine nut vinaigrette, Yukon Gold potato gratin, crispy onions

PAIRING A | 2016 CABERNET BLEND Maldonado, Napa Valley, CA
PAIRING B | 2014 CABERNET BLEND Aleksander, Paso Robles, CA

DESSERTS

NONNO'S TIRAMISU
mascarpone, lady fingers, dark chocolate

BUTTERED RUM PUDDING
whipped cream, cocoa nibs, sea salt

CHOCOLATE PEANUT BUTTER CRUNCH
milk chocolate, dark chocolate, peanut butter

PAIRING A | PEDRO XIMENÉZ Lustau Vina 25
PAIRING B | LUIGI FRANCOLI Grappa Di Riesling Barrique 3