

# Tasting Menu

79 Per Person  
With wine flight add 25

## 1<sup>st</sup> Course

### **Burrata & Summer Greens**

*fresh burrata, sliced watermelon radish, haricot verts  
frisée lettuce, toy box tomatoes, balsamic reduction, toast points*

**2016 Flora Springs** *Sauvignon Blanc*  
Napa Valley

## 2<sup>nd</sup> Course

### **Braised Short Ribs**

*rosemary fingerling potatoes  
beef broth reduction*

**2013 Beronia “Reserva”** *Tempranillo Blend*  
Rioja, Spain

## 3<sup>rd</sup> Course

### **Prime Filet & Prawns**

*6 oz. prime certified angus beef filet mignon, crispy onion strings  
jumbo prawns, bearnaise, asparagus*

**2013 Daou Vineyards “Pessimist”** *Syrah Blend*  
Paso Robles

## Dessert

### **Profiterole**

*Fiorello’s mocha chocolate chip gelato, fresh whipped cream*

**St. George Nola** *Coffee Liquor*  
Alameda

*Executive Chef J.B. Hernandez*