

THE LENNY

Wine Dinner Series

AMUSE-BOUCHE

GRUYERRE CROQUETTE TRUFFLE AIOLI

PAIRED WITH ANTICA FRATTA "CUVEE REAL" FRANCIACORTA

COURSE 1

OYSTERS ROCKAFELLER

HOUSE CREAMED SPINACH, PANGRATATTO

PAIRED WITH STERPARO GRECO, BASILICATA

COURSE 2

TIGER SHRIMP & POLENTA

ORANGE-PONZU GASTRIQUE, PEAS, RED CABBAGE, CHERRY TOMATO

PAIRED WITH VILLA PAPIANO "PAPESE"

SANGIOVESE, EMILIA-ROMNAGA

COURSE 3

HERB CRUSTED LAMB CHOPS

CURRIED CHICKPEA STEW

*PAIRED WITH I CARPINI "SETTEZOLLE" BARBERA RISERVA
COLLI TORTONESI*

COURSE 4

PANNA COTTA

SPICED BERRY COMPOTE, RED WINE REDUCTION

PAIRED WITH PICCHIONI "SANGUE DI GIUDA" EMILIA-ROMANGA

PESCATARIAN & VEGETARIAN OPTIONS AVAILABLE