Chef's Grand Tasting
EXPERIENCE

Nicola's
ESTABLISHED 1996

Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

"BENVENUTO DELLO CHEF" *The Chef's Welcome*
Sommelier Pairing: Brut Rosato - Wild Nature - Veneto, Italia - NV

SECOND COURSE

FOIE GRAS *toasted brioche / raspberry gastrique*
Sommelier Pairing: Chardonnay - Salem Wine Company - Eola - Amity Hills, Oregon - 2023

THIRD COURSE

"SAN DOMENICO" RAVIOLO *ricotta / spinach / Kentucky egg yolk / truffle / brown butter*
Sommelier Pairing: Nebbiolo- Vietti, 'Perbacco'- Piemonte, Italia - 2023

Intermezzo - Sgroppino: Lemon Basil Sorbetto, Costa del Re Prosecco - Veneto, Italia - NV

FOURTH COURSE

MOULARD DUCK *parsnip puree / ginger glazed carrots / potato puffs / cherry duck jus*
Sommelier Pairing: Pinot Noir - Patricia Green, 'Reserve', Willamette Valley, Oregon - 2024

Add a cheese course featuring a selection of three Italian cheeses & accompaniments $19

FIFTH COURSE

DECONSTRUCTED CANNOLI *sweet ricotta/ pistachio/ tropical fruits*
Sommelier Pairing: Moscato d'Asti, G.D. Vajra, Piemonte - 2025

**These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. These items are made to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.*

It is industry standard to tip 20% for excellent service. We add 22% Gratuity to all parties of 5 or more.