

GRAND TASTING EXPERIENCE



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

SCALLOP CRUDO *Italian sturgeon caviar / marcona almonds / yuzu / blood orange*

Sommelier Pairing: Prosecco Rosato - Wild Nature - Veneto, Italia - NV

SECOND COURSE

FOIE GRAS *toasted brioche / fig gastrique*

Sommelier Pairing: Chardonnay - Salem Wine Company - Eola-Amity Hills, Oregon - 2023

THIRD COURSE

BLACK TRUFFLE AGNOLOTTI *rosemary brown butter / ossobuco jus / Alba white truffle*

Sommelier Pairing: Nebbiolo - Vietti "Perbacco" - Piemonte, Italia - 2022

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

FOURTH COURSE

MOULARD DUCK BREAST *parsnip puree / carrot pearls / patate croccanti / cherry-duck jus*

Sommelier Pairing: Amarone della Valpolicella Riserva - Guirrieri Rizzardi 'Calcarole' - Veneto, Italia - 2016

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

FIFTH COURSE

CHOCOLATE COMPLEXITY *chocolate-pistachio terrine / chocolate gelato / puff pastry / amaretto caramel*

Sommelier Pairing: Recioto della Valpolicella - Mazzi - Veneto, Italia - 2020

**These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. 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 20% Gratuity to all parties of 5 or more.