

# GRAND TASTING EXPERIENCE



*Served with Nicola's House-Made Artisanal Bread Basket*

## FIRST COURSE

ESPERIENZA DI CAVIALE *calvisus italian sturgeon caviar (10 grams) / buckwheat blini / creme fraiche*  
*Sommelier Pairing: Prosecco - Costa del Re - Veneto - NV*

## SECOND COURSE

FOIE GRAS *toasted brioche / fig gastrique*  
*Sommelier Pairing: Fiano di Avellino - Rocca del Principe - Campania, Italia - 2022*

## THIRD COURSE

RABBIT PAPPARDELLE *parsnips / celeriac root / butternut squash*  
*Sommelier Pairing: Nicola's Chianti Classico - Villa Calcinaia - Toscana, Italia - 2023*

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

## FOURTH COURSE

MOULARD DUCK BREAST *parsnip puree / patate croccanti / carrot pearls / cherry-duck jus*  
*Sommelier Pairing: Pinot Noir - Sandhi - Santa Rita Hills, California - 2023*

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

## FIFTH COURSE

TORTA ALLA ZUCCA *fresh pumpkin / salted caramel / white chocolate mascarpone / brandy snap*  
*Sommelier Pairing: Sauternes - Chateau Doisy - Graves, Bordeaux, France - 1975*

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