

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 / raspberry gastrique*

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

THIRD COURSE

KALE PESTO RISOTTO *crisp pancetta / parmigiano reggiano*

Sommelier Pairing: Villa Calcinaia 'Nicola's Private Label' - Toscana, 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: Pinot Noir - Sandhi - Santa Rita Hills, California - 2023

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

FIFTH COURSE

DECONSTRUCTED SICILIAN CANNOLI *fresh & candied fruit / ricotta*

Sommelier Pairing: Moscato d'Asti - G.D. Vajra - Piemonte, Italia - 2024

**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 20% Gratuity to all parties of 5 or more.