

GRAND TASTING EXPERIENCE



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

MILLEFOGLIE *Parmigiano leek fonduta / creme fraiche / Italian Sturgeon caviar*

Sommelier Pairing: Gavi di Gavi - Ernesto Piccolo "Le Rive" - Piemonte, Italia - 2023

SECOND COURSE

FOIE GRAS *toasted brioche / raspberry prosecco gastrique*

Sommelier Pairing: Chardonnay - Salem Wine Company - Eola-Amity Hills, Oregon - 2021

THIRD COURSE

TORTELLONI *spinach infused tortelloni / black truffle pate / veal glace / Parmigiano Reggiano*

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

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

FOURTH COURSE

PAN SEARED COLORADO LAMB *parsnip puree / asparagus / rosemary lamb jus / pine nut gremolata*

Sommelier Pairing: Super Tuscan - Ciacchi Piccolomini "Ateo" - Toscana, Italia - 2023

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

FIFTH COURSE

STRAWBERRY SEMIFREDDO *marinated strawberries / caramelized white chocolate crumble / creme anglaise*

Sommelier Pairing: Moscato d'Asti - G. D. Vajra - Piemonte, Italy, 2023

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.*