

GRAND TASTING EXPERIENCE



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

PATATE TARTUFO *herb croutons / poached egg / truffle potato foam*

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

SECOND COURSE

FOIE GRAS *toasted brioche / fig gastrique*

Sommelier Pairing: Fiano di Avellino - Rocca del Principe - Campania, Italia - 2022

THIRD COURSE

RABBIT PAPPARDELLE *gluten free chitarra / 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 / 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

TORTE ALLA ZUCCA *pumpkin / salted caramel / maple 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.*