

GRAND TASTING *Experience*



Served with Nicola's House-Made Artisanal Bread Basket

FIRST COURSE

SUMMER TRUFFLE OYSTERS *mornay parmigiana / Italian summer truffles*
Sommelier Pairing: Brut Rosato - Wild Nature - Veneto, Italia - NV

SECOND COURSE

FOIE GRAS *toasted brioche / fig gastrique*
Sommelier Pairing: Chardonney - Salem Wine Company - Eola - Amity Hills, Oregon - 2023

THIRD COURSE

MORRELL & RAMP AGNOLOTTI *ossobuco jus / Parmigiana Reggiano*
Sommelier Pairing: Cabernet Sauvignon Merlot - Monte Bernardi 'Tzingerella' - Coti delle Toscana 2024

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

FOURTH COURSE

MOULARD DUCK *parsnip puree / carrot pearls / duck cherry jus*
Sommelier Pairing: Nero d'Avola - Planeta 'Le Segreta' - Sicilia, Italia - 2022

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

FIFTH COURSE

STAWBERRY TARTELETTE *vanilla gran marnier pastry cream / rhubarb compote / rhubarb sorbetto*
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.