FIRST

MARINATED HEIRLOOM TOMATOES  
ricotta, basil pesto

*Albarino, Envidia Cochina, ‘Slow is Beautiful’, Rias Baixas, Spain 2016*

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CHARRED OCTOPUS AND SHRIMP  
fingerling potatoes, olives, garlic, red bell pepper

*Niellucciu/Grenache, Domaine d’E Coce, Yves Lecchia, Patrimonio Corsica, France 2017*

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ARUGULA VELOUTÉ  
guanciale, rosemary oil, sourdough croutons

*Favortia/Moscato, Cantine Elvio Tintero, Piedmont, Italy 2018*

SECOND

CRISPY DORADO   
pearl couscous, grilled corn, pickled cherries

*Zinfandel, End of Nowhere, Sierra Foothills, Amador County, California 2018*

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GARGANELLI DI GRAGNANO  
gorgonzola dolce, baby spinach, toasted pine nuts

*Barbera, Prunotto Fiulat, Piedmonte, Italy 2017*

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ROASTED PETIT ROHAN DUCK BREAST  
broccoli, italian plums, pommes dauphine

*Domaine Le Clos du Caillou, Le Bouquet des Garrigues, Rhône Valley, France 2015*

DESSERT

CHEESECAKE MOUSSE  
graham cracker crumble, elderflower poached apricots

*Moscato, G.D. Vajra, Moscato d’Asti, Piedmont, Italy 2018*

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GIANDUJA TARTE  
candied hazelnuts, cocoa nib sucrée, buttermilk ice cream

*Pedro Ximenez, Bodegas Toro Albalá, Montilla-Moriles Don PX Gran Reserva 1988*