

**WINE PAIRING  
MENU**

\$33 per person

**WELCOME BEVERAGE**

Prosecco  
Villa Sandi, Veneto, Italy  
3 oz

**CICCHETTI**

Side-stripe prawn cocktail,  
sturgeon caviar and shelled pea blini, endive.

**Roero Arneis DOCG**

Fratelli Ponte, Alba, Italy  
Arneis  
6 oz

**FRITTI MISTI**

Panko-crusted basil and oyster, asparagus,  
eggplant with agrodolce plum, lotus root and mustard,  
sage and butternut squash, chutney dip.

**INSALATA**

Roasted beets, shaved Brussels sprouts, carrot,  
sunflower spout, prosciutto crisp,  
citrus infused olive oil vinaigrette.

**PRIMO**

Pan seared scallops, Sicilian pesto,  
spiced almonds, house-made pasta.

**Dolcetto Di Dogliani DOC**

Poderi Luigi Einaudi  
Piedmont  
Dolcetto  
6 oz

**SECONDO**

Grass-fed beef short ribs braised with  
red wine and herbs;  
garlicky mashed potatoes, carrots, crimini, jus.

**CONTORNE**

Spinach gratin sambuca cream sauce, onions,  
aged piave cheese.

**First Base**

Butter Ripple,  
San Pelligrino,  
lemon, cherry  
4 oz

**DOLCE**

Strawberry mousse,  
dark chocolate truffle, pink peppercorn,  
orange blossom cleave jelly, meringue brûlée.



\$130 per couple



*Alla Famiglia Valentine's  
February 14, 15, 16*

