



WINE TASTING DINNER

Thursday, October 14, 2021 at 6:00pm

\$65 wine included
plus tax & gratuity

Salad of Andrews Farms Heirloom Tomatoes

*Fresh mozzarella and thin sliced prosciutto, served with wild baby arugula,
olive oil, sea salt and a balsamic reduction*

Chateau de l'Aubrade, Entre-Deux-Mers Le Prestige Blanc 2019

Bucatini Amatriciana

*Bucatini pasta with cured Italian pork belly, tomatoes, garlic, parsley,
roasted peppers & Romano cheese*

Txakoli Primo, Zarautz Rosé 2020

Shaved Sirloin of Beef

*Pastrami Styled Angus Roast Shoulder Steak, hand sliced served with
fall squash puree, crisp broccolini and rustic rosemary demi-glace sauce*

Mendoza Vineyards, Cabernet Sauvignon Gran Reserve 2017

House Made Chocolate Truffles

Salvatore Sparkling Moscato

Before placing your order, please inform your server if a person in your party has a food allergy.

** Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of
food-borne illness, especially if you have certain medical conditions.*