



tavola though the season, fall 2021

food \$85, wine pairings \$50

amuse

house made parkerhouse rolls with calabrian chili - honey butter

paired with

lambert de seyssel mv • altesse, molette • savoie, seyssel, France

course 1

burrata with persimmon, pomegranate, and herb oil

paired with

rocca di montegrossi 2020 • sangiovese • tuscan, italy

course 2

honeynut squash culurgiones with sage brown butter and pecorino tartufo

paired with

vietti 'tre vigne' 2018 • barbera • barbera d'alba, piedmont, italy

course 3

poached halibut with potato "noodles", celeriac sauce, chervil

paired with

giran 'flora' 2018 • chardonnay • südtirol - alto adige, italy

course 4

seared duck breast with duck confit pithivier, jus, BBQ carrots

paired with

domaine aléofane 2019 • syrah • crozes-hermitage, northern rhône valley, France

course 5

zabaione with zeppole

paired with

rare wine co. • serical • madeira, portugal