



Tavola Through the Season

food \$75, beverage pairings \$45

Antipasti

Little Gem, colitura dressing, hen egg bottarga

paired with

Negro angelo & figli 'serra lupini' 2021 · arneis · roero, piedmont, italy

VA fluke crudo, XO vinaigrette, basil, crispy shallot

paired with

Tenute dettori 'renosu bianco mv · vermentino, moscato bianco · sardinia, italy

Burrata, saba, citrus supreme, crispy sunchoke

paired with

Field recordings 'skins' 2020 · chenin blanc, pinot gris, albarino · central coast, california

Pasta

House made chitarra pasta, salmon roe

paired with

Castellucci Miano 2020 · catarratto · Sicily, Italy

Entrata

Pan Seared Salmon, Parsnip farrotto, saffron nage

paired with

Falkenstein 'blauburgunder' 2017 · pinot noir · trentino-alto adige, italy 18

Hanger Steak, truffle potato, mushroom bordelaise

paired with

Foxen '7200' 2016 · cabernet sauvignon · vogelzang vineyard, happy canyon of santa barbara, california

NE scallops, leeks and mushroom cream, fava bean puree

paired with

Albert bichot 'domaine long-dapaquit' 2020 · chardonnay · chablis, burgundy, France

Ricotta gnocchi, with carrot butter, calabrian chili, kale pesto

paired with

Abbazia di novacella 2020 · kerner · südtirol - alto adige, trentino-alto adige, italy

Dolci

Meyer lemon tart, nebbiolo reduction, toasted meringue

paired with

House made limoncello

Warm chocolate brownie, candied hazelnuts, solerno chocolate fudge, tahitian vanilla

paired with

Cavalletta - branca menta, tempus fugit crème de cacao, cream, cocoa powder

Caramel budino - shortbread cookie

paired with

Bourbon flip - bourbon, cream, simple, cocoa bitters, shaved nutmeg