

tavola through the season

food \$75, beverage pairings \$50

amuse

english muffin with anchovy butter

salted tomato and shiso "taco"

cannoli of squash and mascarpone

paired with

patrick bottex 'la cueille' mv · *gamay, poulsard · bugey cerdon, savoie, France*

antipasti (choice of)

insalata caprese, heirloom tomatoes, buffalo mozzarella, basil, aged balsamic, sicilian olive oil

paired with

di lenardo 'gossip' 2021 · *pinot grigio · venezia giulia, italy*

crispy calamari with grilled peaches, blistered shishito, meyer lemon

paired with

sono montenidoli 'tradizionale' 2020 · *vernaccia · vernaccia di san gimignano DOCG, tuscan, italy*

roasted oysters with tomato caper relish

paired with

domaine michel brégeon 2021 · *melon de bourgogne · muscadet sèvre-et-maine, loire valley, france*

hamachi crudo with ginger basil, tapenade, trout roe

paired with

cantina Andriano 2018 · *müller thurgau · trentino-alto adige, italy*

entrata (choice of)

corn mascarpone culurgiones with local corn, tomato-mushroom butter

paired with

maison J. denuziere 2018 · *marsanne, roussanne · crozes hermitag, norther rhone, france*

grilled halibut with heirloom caponata, basil and fennel salad

paired with

tenuta terraviva 'mph' 2019 · *trebbiano · trebbiano d'abruzzo, abruzzo, italy*

roasted duck breast with local cabbage and duck jus

paired with

davide carlone 2013 · *nebbiolo, vespolina · boca, piedmont, italy*

AOF braised pork cheek, with kohlrabi cream and green peppercorn sauce

paired with

colli di lapo romano clelia 2019 · *aglianico · campi taurasini, irpinia, campania, italy*

dolci

blackberry mousse cake with chocolate cookie crumble

paired with

espresso martini

cherry almond semifreddo

paired with

earl grey gin fizz

caramel apple tart with bourbon gelato

paired with

bourbon flip