

tavola through the season

food \$75, beverage pairings \$50

amuse

hamachi crudo, tapenade
aof pork terrine, apple butter
taleggio gougiers

paired with

conti di buscareto spumante rose brut mv · lacrima · lacrima di morro d'alba, marche, italy

antipasti (choice of)

scallops in the half shell with kombu butter

paired with

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

beef carpaccio, black truffle dressing, bitter greens

paired with

cos 2020 · frappato · terre siciliane, sicily, italy

little gem, colatura vinaigrette and crispy shallots

paired with

tegernseerhof 'bergdistel' 2020 · grüner veltliner · grüner veltliner smaragd, wachau, austria

burrata, citrus-saba, crispy sunchoke

paired with

marchetti 'tenuta del cavaliere' 2021 · verdicchio · verdicchio dei castelli di jesi, marche, italy

Entrata

ricotta gnocchi with carrot butter, calabrian chili, arugula pesto, smoked carrots

paired with

avancia 'cuvée de o' 2018 · godello · valdeorras, spain

braised aof pork, whole grain mustard-pork jus, potato puree

paired with

easton 2001 · zinfandel · rinaldi vineyard, fiddletown, amador county, california

pan roasted rockfish, carolina gold rice middlins, parsnip herb puree

paired with

heathen wines 2015 · chardonnay · sta. rita hills, santa barbara county, california

seared duck breast, charred cabbage, persimmon duck jus

paired with

punset 2015 · nebbiolo · neve, barbaresco, piedmont, italy

dolci

chocolate cherry mousse cake

paired with

cocoa flip

puff pastry with brandy apple, creme anglaise

paired with

corpse reiver #1

sweet potato pudding, bruleed cinnamon sugar

paired with

fall fashioned