



Wine Dinner

Thursday January 28th, 2021 6:30 p.m.

\$105 per person++

Risotto Cake

Arborio rice cake with shrimp, black mussels and clams

2014 Collefrisio Semis Bianco

Tuna Tartare

Sushi grade tuna tartare with macadamia pesto and grilled yellow bell pepper aioli

2019 Collefrisio Rose

Veal Bone Marrow

Broiled veal bone marrow topped with caramelized Vidalia onions, served with herb-Gorgonzola dolce crostini

2016 Chianti Classico Riserva Vallepiciola

Pheasant & Duck Breast

Seared pheasant and duck breast salad in an elderberry white balsamic infusion topped with chef mixed microgreens

2012 Chianti Classico DOCG Casa di Monte Gran Selezione

Wild Boar Confit

Slow braised wild boar and shiitake mushroom confit served with raviolone

2013 Brunello di Montalcino Terre Nere

Elk Chop

Pan seared elk chop with Luxardo Maraschino cherries in a vin cotto coulis

2013 Amarone Classico Damoli

