



Culinary Experience

Assangini

Optional Wine Pairing: 3oz Cloudy Bay, Sauvignon Blanc

BRUSCHETTA

Cherry Tomatoes, Burrata Foam, Basil Oil

Appetizer

MELON PROSCIUTTO MOZZARELLA

Orange, Fig Jam

or

MEDITERRANEAN SALAD

Baby Greens, Citrus Segments, Beet Root, Olives, Cucumber, Red Onions,
Feta Cheese, Herb Vinaigrette

or

SUSHI SAMPLER

Ponzu cured Jalapeno, Tuna Maki Roll, Smoked Salmon, Chives,
Mascarpone, Cheese, Taco, Seaweed, Mango

Middle Course

Optional Wine Pairing: 3oz Gaja Vistamare Tuscany (Vermentino, Fiano, Viogner)

AGNOLOTTI DEL PIN

Veal Stuffing, Butter Sage

or

WILD MUSHROOM

Creamy Parmesan Polenta

Main Course

Optional Wine Pairing: 3oz Moreau Fourcharme 1er Cru Chablis **OR**
3oz Golden Eye Pinot Noir

BUTTER POACHED MONK FISH

Potato Puree, String Beans, Clam Sauce

or

SLOW BRAISED BEEF CHEEK

Porcini Truffle Risotto

or

SLOW COOKED CHICKPEA

Bulgur, Cumin, Garlic Basmati Rice

Dessert

Optional Wine Pairing: 1oz Royal Tokaji Aszu 'Szt. Tamas' Single Vineyard
4-Puttonyos Furmint-Hungary **OR**
1oz Taylors 20 Port Wine

ROASTED HONEY PEACH

Vanilla Ice Cream

or

CHOCOLATE CRUSTED MATCHA CHEESECAKE

Green Tea Ice Cream, Kahlua Cream Sauce

COFFEE OR TEA

Dinner Menu Price: \$79 per person

Wine Pairing Price: \$75 per person

An 18% service charge will be applied to your bill for parties of 8 or more 3% will be added