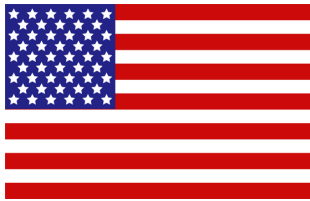


# TASTING MENU

\$135 ++



## Roederer Estate

Crisp and elegant with complex pear notes and great finesse



## Nino Franco Rustico Prosecco

Creamy and soft with persistent effervescence

### Start

Fried Egg Yolk topped with Black Truffle

## Willamette Valley Vineyards Pinot Gris

Dry with flavors of honeydew, apples, and lingering acidity

## Castello Banfi San Angelo Pinot Grigio

Fruity and crisp with notes of pear and honey

### Appetizer

Red and Yellow Beet Salad Goat Cheese, Honey Mustard Dressing

## Scattered Peaks Cabernet Sauvignon

Full bodied with currants, cocoa, spice and long finish

## Pasqua Cabernet Sauvignon

Rich and full-bodied with fig and vanilla spice

### Pasta

Homemade Tagliatelle, Bolognese Sauce

## Dry Creek Vineyard Regatta Meritage

Plush and well-structured with black cherry and spicy plum flavors

## Castello Banfi Belnero

Notes of Vanilla, tobacco, with hints of cherry jam

### Main Course

NY Strip Tagliata alla Rucola, Truffle Pecorino Cheese

## Banfi Rosa Regale

Hints of raspberries, strawberries, with crisp acidity

## Braida Moscato D'Asti

Bright straw-yellow color, with a delicate froth and rich perlage

### Dessert

Chocolate Soufflé, Bourbon Chocolate Sauce

2



VEGETERIAN OPTION AVAILABLE UPON REQUEST