

RESTAURANT WEEKEND

Three Course Tasting

\$45

Add wine pairings for an additional \$25

FIRST COURSE

Minestrone Soup (*Zuppe Minestrone*)

Cannellini Beans, Potatoes, Fennel, Winter Squash

Kale and Rosemary

OR

Mediterranean Salad (*Insalata Mediterranea*)

*Mixed Greens, Cucumber, Tomato, Pickled Red Onion, Artichoke
Castelvetrano Olives, Pecorino Cheese, Red Wine Vinaigrette*

Weingut Hollerer · Alte Reben Reserve · Gruner Veltliner · Kamptal, Austria

SECOND COURSE

Chicken Piccata (*Piccata di pollo al limone*)

Linguine, Lemon Segments, Capers, Artichokes, Parsley

Garlic Butter Sauce

OR

Seared Atlantic Salmon (*Salmone dell Atlantico*)

*Rosemary Fingerling Potatoes, Wilted Leeks, Haricots Vert
Cippolini Onions, Blood Orange Vinaigrette*

Choice of Red or White

Terra Dora · Falanghina Irpinia DOC · Campania, Italy

Abbazia Di Novacella · Pinot Nero · Alto Adige, Italy

THIRD COURSE

Tiramisu

*Lady Fingers Soaked in Espresso and Brady
Mascarpone Cream*

Poema Cava · Extra Brut · Penedes, Spain