

Antipasti Course:

-Prosciutto san Daniele, House pickles, Marinated Olives & Sun Dried Tomatoes, Marcona Almonds, House Focaccia

-Stracciatella, Figs, Suvo Long Cucumber, Elderflower

Wine Pairing: 2015 Contadi Castaldi Franciacorta Satén

Salad Course:

-Bitter Greens Caesar, Black Garlic, Anchovy, Aged Goat Cheese, Crispy Bread

Wine Pairing: 2017 Terlano Vorberg Pinot Bianco Reserva

Pasta Course:

-Gnocchi Sardi, Summer Squash, Saffron, Basil

-Gluten Free: Summer Squash Risotto, Saffron, Basil

Wine Pairing: 2020 Corzanello e Paterno Rosato

Entrée Course:

-BBQ Prime Rib: Rosemary, Fennel Seed, Orange (Porchetta Flavors)

-Garden Salad Verde (mint marigold, copper canyon, parsley) Romaine Kimchi Slaw, Italian BBQ Sauce

-Whipped Potatoes, Chive, Parmesan Cream Texas Corn, Black Truffle, White Soy

Wine Pairing: 2015 Gianni Brunelli Brunello di Montalcino

Dessert:

-Dark Chocolate Tart: Dark Chocolate Cremeux, Toasted Walnuts, Caramelized Pear Compote

-Gluten Free: Strawberry Granita, Whipped Elderflower Panna Cotta, Fennel Pollen

Wine Pairing: Cardamaro Vino Amaro