



# Menu

By Chef Jonathan Scinto

*Chefs 4 Plate Special Tasting (7pm-8pm) - Summer Inspired*

## *Amuse Bouche*

*Micro Green Summer Salad - Candied Walnuts - Warm Pears -*

*Gorgonzola Honey Vinaigrette*

## *1<sup>st</sup> Course*

*Poached Egg - Asparagus Tips -*

*Roasted Fingerlings - Aged Parmigiano Reggiano*

## *Entree*

*Spice Rubbed Filet Mignon - Red Wine Shroom Reduction -*

*4 Cheese Risotto*

## *Vegetarian Entree*

*Fresh Made Pasta - Roasted Artichoke Hearts - Fresh*

*Mozzarella - Heirloom Tomatoes - Basil Lemon Sauce*

## *Dessert*

*Warm Rose Apple Tart - Vanilla Creme Anglaise*

*Wine Pairing Starting with Amuse Bouche, ending with Entree.*

