



MASTRO SCHEIDT WINE DINNER
\$150

Course 1

Peads e Barnetts coppa
burrata | Apple Hill Ranch stonefruit
2023 Mastro Scheidt Rose of Sangiovese

Course 2

polpo fritto
Spanish day boat octopus | gremolata | aioli
2023 WineSpread Panic Picpoul Blanc

Course 3

chitarra all'anatra
duck ragout | tomato | basil
2021 Mastro Scheidt Superstrada Red Wine

Course 4

tagliate di bisono*
White Mountain Ranch bison | arugula
2021 Mastro Scheidt Sangiovese Reserva

Course 5

tiramisù al cioccolato e nocciole
chocolate hazelnut tiramisu
2021 Mastro Scheidt Hollow Oak Vineyard Signature Cabernet

DATE:

8/18/24

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*