

**DECEMBER 10TH,
6PM, \$165**

THE FORGE

ARTISAN PIZZA

SHALE OAK WINERY TASTING DINNER

POLENTA CAKE

CRISPY POLENTA CAKE TOPPED WITH TORN BURRATA, SUN DRIED TOMATO RELISH & 25-YEAR BALSAMIC

PAIRED WITH 2023 "SUI" UNFILTERED GRENACHE BLANC

UOVO E BOTTARGA

A RICH, UMAMI-PACKED DEVEILED EGG LOADED WITH SARDINIAN BOTTARGA AND TOPPED WITH SHAVED BLACK TRUFFLE

PAIRED WITH 2021 PINOT NOIR

CAESAR PANZANELLA

GENESIS MOUNTAIN FARMS ROMAINE, A RICH DRESSING MADE WITH SICILIAN OLIVE OIL, PARMIGIANO REGGIANO, CANTABRIAN ANCHOVIES AND LEMON TOPPED WITH SHAVED SALT-CURED EGG YOLK, TOASTED SOURDOUGH BREAD & PARMIGIANO REGGIANO

PIARED WITH 2024 "FU" VIOGNIER

POLPETTINI

WAGYU BRISKET, PROSCIUTTO & 'NDUJA MEATBALLS WITH SAN MARZANO TOMATO SAUCE, A SCOOP OF WHIPPED RICOTTA & BASIL

PAIRED WITH 2023 SYRAH

GUANCIALE & FAVA CROSTINI

CRISPY ARTISAN GUANCIALE ATOP SOURDOUGH TOASTS WITH FAVA BEAN PUREE

PAIRED WITH 2023 "KA" 50% PETIT VERDOT, 35% SYRAH & 15% PETITE SIRAH

~ INTERMISSION ~

OSSOBUCO WITH RISOTTO ALLA MILANESE

VEAL SHANK SLOWLY COOKED IN RED WINE & BEEF STOCK, SAFFRON RISOTTO & GREMOLATA

PAIRED WITH 2023 "CHI" ~ 40% MOURVEDRE, 40% SYRAH, 20% GRANACHE

LIMONCELLO TIRAMISU

LADY FINGERS, LIMONCELLO, LEMON CURD, MASCARPONE, CREAM, SUGAR

PAIRED WITH 2023 ALBARIÑO

GRATUITY & TAX NOT INCLUDED. NO MODIFICATIONS ALLOWED. 21 AND UP