

WINE DINNER

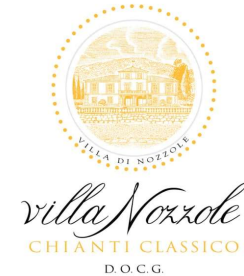
APRIL 16TH & 17TH



WINE DINNER WITH PATRICK OKUBO
MASTER SOMMELIER Fine Wine Specialist / Wine
Educator



TE NUTA DI NOZZOLE



ENTREES

HAMACHI CARPACCIO,
Thinly sliced with sea asparagus
Nozzole, Le Bruniche, Chardonnay, Tuscany
2018

BRUSCHETTA PROSCUITTO
focaccia, local tomato, prosciutto, arugula,
balsamic
Feudo Maccari, Rose, Sicily 2019

BUCATINI ALL'AMATRICIANA
Pancetta, onions, garlic, pomodoro sauce
Nozzole, Chianti Classico 2018

ITALIAN BRAISED BEEF
Slow braised in Barolo, polenta, asparagus
Tenuta San Guido, Guidalberto 2018

PANNA COTTA
Berry Compote
Michele Chiarlo, Nivole, Moscato d'asti

125 PER PERSON

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Not all ingredients are listed on the menu. *Please note that we do not separate checks for parties more than 6 people