



Sweater Weather + Wine

WEDNESDAY – NOVEMBER 12 – 7PM

\$95 PER PERSON

(INCL. FEES + GRATUITY)

Course 1

Shredded Brussels Sprouts + Hazelnut Crunch

shredded Brussels Sprouts tossed in a light lemon rosemary vinaigrette
topped with caramelized hazelnut crunch

Pairing: Dal Maso Gambellara "Ca'Fischele"

Course 2

Pasta + Puttanesca

garlicky plum tomato sauce with olives, capers, and anchovies over
capellini pasta topped with freshly shaved parmesan

Pairing: Rocca del Principe Aglianico Irpinia

Course 3

Duck + Mushroom Mini Neapolitan Pizza with Pear and Herbed Goat Cheese

braised duck breast, caramelized mushrooms, fresh pear, house white
sauce topped with herbed goat cheese and drizzled with hot honey and
balsamic glaze

Pairing: Orsolani Erbaluce "Al Bacio"

Course 4

Ginger Snap + Chai Tiramisu

black tea-soaked ginger snaps with chai spiced mascarpone cream
... a spicy fall twist on a classic Italian dessert

Pairing: Martusciello Asprinio Brut "Trentapioli"