

Cellar Master's Dinner

INSALATA ALLO SCOGLIO

shrimp, scallop, langoustine salad, salsa salmoriglio*

Julia's Dazzle Rose, Washington, USA

CARAMELLE PASTA AL PARMIGIANO E MELANZANE

parmesan, eggplant caramelle pasta, pine nuts, capers, micro basil

Rodney Strong Pinot Noir, California, USA

BRANZINO, MAYONNAISE AL POMODORO

amaretti crumble, asparagus purée, brown butter

Elena Walch Gewurtztraminer, Veneto, Italy

FILLETTO DEI MANZO AL TARTUFO NERO DI NORICA *

roasted beef tenderloin, black truffle reduction, spinach puree,
souffle

Allegrini Palazzo della Torre, Veneto, Italy

FICHI GRIGLIATI, MASCARPONE, PISTACCHI

grilled figs, honey-perfumed mascarpone cream

Nicolas Feuillatte Reserve Brut, Champagne, France

GF gluten-free

ND non-dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

** Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.*

Cheese may be non-vegetarian.