

Cellar Master's Dinner

INSALATA DI SCOGLIO

crab and lobster salad, chilled miniature peperonata, avocado, beetroot, brandy mayonnaise, micro greens

Nicolas Feuillatte Champagne, FR

ZUCCA ED AMARETTO VELE PASTA

pumpkin and Amaretto biscuits hand-made pasta, roasted butternut squash, asparagus, parmesan cheese

Pian di Remole Bianco, Toscana Italy

CAPELANTE E GAMBERI

seared scallops and shrimp, asparagus, carrot mayonnaise, toasted pumpkin seeds, red wine gastrique

Wairau River Sauvignon Blanc, Marlborough NZ

FILETTO DI MANZO ARROSTO *

slow-roasted beef tenderloin, forest mushroom purée, Macaire potatoes, Brussel sprouts, beef tea reduction

Silverado Cabernet Sauvignon California

TORTA AL CIOCCOLATO E CAFFE'

warm Chocolate Torta, Espresso coffee fondue, burnt meringue, Almond ice-cream

2018 Port DOW'S LBV, Portugal

 gluten-free

 non-dairy

 vegetarian

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.