



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

Antipasto

PROSCIUTTO DI PARMA

Detwiler's Farm Peaches, Arugula, Local Honey,
Whipped Ricotta, Candied Pistachio

Paired With

**"STUDIO" BY MIRAVAL, ROSÉ,
PROVENCE, FRANCE**

Primi

LOBSTER FRA DIAVOLO

Spaghetti Nero, North Atlantic Lobster Tail,
Lobster Brandy Tomato Sauce, Scallions,
Blistered Tomatoes

Paired With

**ARGIOLAS, "IS" VERMENTINO,
SARDEGNA, ITALY**

Secondi

SEARED SCALLOPS

Roasted Corn & Pancetta Risotto,
Nduja Vinaigrette, Lemon Gremolata

Paired With

**ANTINORI "BRAMITO DEL CERVO",
CHARDONNAY, UMBRIA, ITALY**

Butcher's Cut

Chef's Selection, Please Ask Your Server For Details

Paired With

**IL POGGIONE, ROSSO DI MONTALCINO,
TUSCANY, ITALY**

Dolce

LEMON PANNA COTTA

Vanilla Bean, Amarena Cherries, Almond Biscotti

Paired With

FRENCH I-75

Gunpowder Gin, Lemon Juice, Raspberry, Prosecco