



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

First Course

TUNA TARTARE

Blood Orange Miso Pickled Cucumber,
Avocado Mousseline, Ponzu Fresno Vinaigrette,
Taro Chips

Paired With

**TORMARESCA "CALAFURIA",
ITALIAN ROSE, APULIA, IT**

Second Course

TAGLIOLINI & CLAMS

Charred Fennel, Meyer Lemon, White Wine,
Sliced Garlic, Fresno Chili, Italian Parsley,
Nduja Breadcrumbs

Paired With

SCAVONE CANTINE GRILLO, SICILIA, IT

Third Course

CHICKEN PARMESAN

Heritage Chicken, San Marzano Sugo,
Fresh Mozzarella, Torn Basil, Campanelle Pasta

Paired With

**BELLE GLOS " CLARK AND TELEPHONE"
SANTA MARIA – SANTA BARBARA, CA**

Dessert

TAVERNA SMORES

Golden Graham Gelato, Madagascar Vanilla Bean
Marshmallow, Chocolate Caramel Ganache,
Salted Graham Cracker Crumble

Paired With

**CA MONTEBELLO,
SANGUE DI GIUDA, LOMBARDY, IT**