



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

First Course

FIOCCHI

Pear & Four Cheese Purses, Prosciutto,
Rosemary, Brown Butter, Huckleberry Gastrique

Paired With

**HONEY BUBBLES, MOSCATO DI ASTI
VENETO, IT**

Second Course

RICOTTA & RADICCHIO RAVIOLI

Gorgonzola, Walnuts,
Charred Onion Soubise Reduction

Paired With

**CHATEAU D'ESCLANS "WHISPERING
ANGEL" ROSE PROVENCE, FR**

Third Course

CHICKEN VESUVIO

Oregano Chicken Demi - Glace',
Roasted Herb Potatoes, Sweet Peas

Paired With

PRUNOTTO NEBBIOLO PIEDMONT, IT

Dessert

KEY LIME TART

Key Lime Custard, Graham Cracker Crust,
Lime Chantilly Cream, Raspberry Coulis

Paired With

RASPBERRY LIMONCELLO FIZZ

Aviation Gin, Raspberry infused Limoncello,
Egg Whites, Basil Oil