



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

First Course

PEAR & BURRATA

Poached Pear, Spiced Wine,
Pomegranate Seeds, Toasted Pistachios,
Bacon Lardons, Hot Honey, Grilled Crostini

Paired With

**LA SPINETTA MOSCATO D'ASTI,
PIEMONTE, ITALY**

Second Course

SEASONAL RISOTTO

Toasted Pumpkin Risotto, Goat Cheese,
Crispy Pancetta, Seared Tenderloin Tips,
House Demi-glace

Paired With

**BRANCAIA "TRE" ROSSO TOSCANA IGT,
TUSCANY, ITALY**

Third Course

ROASTED TROUT

Steelhead Trout, Wild Mushroom Farro Pilaf,
Lemongrass Beurre Blanc

Paired With

**CARLOS SERRES RESERVA, RIOJA 2018,
LA RIOJA, SPAIN**

Dessert

BANANAS FOSTER BREAD PUDDING

Rum Sauce, Brown Sugar, Cinnamon Chantilly
Cream, Salted Caramel Gelato

Paired With

DIRTY CHAI MARTINI

Ketel One Vodka, Allspice Dram,
Caffè Borghetti Espresso Liqueur, Chai Foam