



## CHEF'S SEASONAL FEATURES

*Please Ask Your Server For Details*

### First Course

#### **SMOKED BURRATA**

Sweet Potato Agrodolce, Walnut-Sage Pesto,  
Crispy Shallot, Torn Mint, Crostini

*Paired With*

**HEINZ EIFEL "KABINETT" RIESLING,  
MOSEL, DE**

### Second Course

#### **PASTA ALLA ZOZZONA**

House Rigatoni, Guanciale, Spicy Sausage,  
Tomato Blush, Torn Basil, Grana Padano

*Paired With*

**PRUNOTTO NEBBIOLO, PIEMONTE, IT**

### Third Course

#### **PORCHETTA**

Spiced Pumpkin Purée, Pickled Fennel,  
Charred Endive, Figs, Frisée, Bacon & Burnt  
Apple Vinaigrette

*Paired With*

**THE FOUR GRACES PINOT NOIR,  
WILLAMETTE VALLEY, OR**

### Dessert

#### **PANNA COTTA**

Dark Chocolate Espresso, Pumpkin-Spiced  
Chantilly Cream

*Paired With*

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