



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

Antipasto

GRILLED BONE MARROW

Citrus Bread Crumb, Tomato Jam, Radish,
Pickled Red Onion, Frisee, Crostini

Paired With

**FRANCIOS MONTAND
"BLANC DE BLANC", FR**

Primi

SPAGHETTI VONGOLE

Sauteed Manila Clams, White Wine,
Garlic, Shallots, Lemon & Parsley

Paired With

**BARACCHI "OLILLA BIANCO"
CHARDONNAY / VIOGNER BLEND
TUSCANY, IT**

Secondi

GRILLED SWORDFISH

Ancho Chili Chimichurri, Roasted Corn &
Shishito Pepper Risotto

Paired With

**ST SUPREY "DOLLARHIDE" SAUVIGNON
BLANC NAPA VALLEY, CA**

Butcher's Cut

Chef's Selection, Please Ask Your Server
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Dolce

LIMONCELLO MASCARPONE CAKE

Fresh Berries, Lemon Curd, Chantilly Cream

Paired With

**HONEY BUBBLES, MOSCATO D'ASTI
VENETO, IT**