



## **CHEF'S SEASONAL FEATURES**

*Please Ask Your Server For Details*

### **Antipasto**

#### **HOUSE SMOKED PORK BELLY BACON**

Crisp Arugula & Frisee, Local Strawberry,  
Orange Gastrique, Pickled Red Onion,  
Tear Drop Peppers

*Paired With*

**CHATEAU D'ESCLANS**

**"WHISPERING ANGEL" PROVENCE, FR**

### **Pasta**

#### **RIGATONI PANNA & PROSCIUTTO COTTO**

Prosciutto Cotto, Peas, Shaved shallot,  
White Wine, Parmesan Creme

*Paired With*

**BENZINGER "RUNNING WILD "**

**CHARDONNAY CENTRAL COAST, CA**

### **Entrée**

#### **GRILLED LAMB CHOPS**

Romesco, Mint Agrodolce, Charred Broccolini,  
Crispy Chickpeas, Candied Pistachio

*Paired With*

**PRUNOTTO NEBBIOLO PIEDMONT, IT**

### **Butcher's Cut**

Please ask your server for details MP

### **Dessert**

#### **PANNA CHOCOLATE BREAD PUDDING**

Vanilla Bean Creme Anglaise, Candied Walnuts,  
Caramel Sauce

*Paired With*

**CHATEAU LA TOUR BLANCHE**

**"EMOTIONS" SAUTERNE, FR**