



CHEF'S SEASONAL FEATURES

Please Ask Your Server For Details

Antipasto

BRIE AL FORNO

Roasted Cabernet Grapes, Aged Balsamic,
Candied Pistachio, Orange Zest,
Garlic Crostini 19

Paired With

**VILLA SPARINA, GAVI DI GAVI,
PIEDMONT, IT 13/49**

Primi

CASARECCE & BEEF CHEEK RAGU

Savory Red Wine Demi-Glace, Truffle &
Taleggio Bechamel, Grana 35

Paired With

**PRUNOTTO, NEBBIOLO,
PIEDMONT, IT 18/70**

Secondi

HALIBUT MILANESE

Buttery White Wine & Charred Lemon Caper
Sauce, Citrus Arugula Salad 50

Paired With

**ANTINORI "BRAMITO DEL CERVO,"
CHARDONNAY, UBRIA, IT 16/62**

Butcher's Cut

Chef's Selection, Please Ask Your Server For Details

Paired With

**DUCA DI SARAGNANO, SUPER TUSCAN,
TUSCANY, ITALY 17/66**

Dolce

TOASTED SMORES

House Marshmallow, Smoked Graham Crumble,
Chocolate Glace, Vanilla Gelato 14

Paired With

**HONEY BUBBLES, MOSCATO D'ASTI,
VENETO, IT 14/50**