NYE MENU

80

ANTIPASTI

- LAMB & HERB POLPETTE -
SPICY POMODORO, WHIPPED RICOTTA,
PESTO OIL, BASIL, AND PARMIGIANA

*SUGGESTED WINE PAIRING
STANDARD POUR - FRAPPELLO NERELLO MASCALESE
PREMIUM POUR - BATASIOLO BAROLO

PRIMI

- SQUID INK CHITARRA -
SQUID INK PASTA, CHAMPAGNE BUTTER
SAUCE, LEMON ZEST, SALMON ROE PEARLS

*SUGGESTED WINE PAIRING
STANDARD POUR - LOUIS GUNTRUM RIESLING
PREMIUM POUR - ARGYLE BRUT

SECONDI

- HERB-ROASTED CHICKEN MARSALA -
WILD MUSHROOMS, MARSALA WINE,
PARMIGIANA, WHIPPED POTATOES

*SUGGESTED WINE PAIRING
STANDARD POUR - RAMÓN BILBAO CRIANZA RIOJA
PREMIUM POUR - PERTINACE BARBARESCO

DESSERT

CHOCOLATE PANNA COTTA

*SUGGESTED WINE PAIRING
STANDARD POUR - BLACKLAND BROWN SUGAR PECAN
PREMIUM POUR - CROFT PORT

STANDARD PAIRING FLIGHT $60 PER GUEST
PREMIUM PAIRING FLIGHT $95 PER GUEST