

## FIRST

**composed cheese plate**  
complements  
{ *Tocco Prosecco* }\*

**composed charcuterie**  
complements  
{ *Calдарo Pinot Nero* }

**bibb salad**  
grilled figs, walnuts, brioche,  
ricotta salata  
{ *Antonelli Grechetto* }

**market salad**  
mixed greens, herbs, radish,  
roasted citrus vinaigrette  
{ *Brooks "Amycus"* }

**grilled octopus**  
fingerling potatoes, chorizo,  
collard greens, white beans, rouille  
{ *J Pinot Gris* }

**cocoa dusted scallops**  
carolina gold rice grits  
{ *Pitaris Pinot Grigio* }

*\*suggested wine pairing*

## SECOND

**crab risotto**  
charred scallions  
{ *C. Donatiello Chardonnay* }

**ricotta ravioli**  
lemon zest, sautéed spinach  
{ *Belle Glos Pinot Noir Blanc* }

**house-made pappardelle**  
lamb ragú  
{ *Klee Pinot Noir* }

**house-made spaghetti**  
sardines, serrano peppers  
{ *Antonelli Grechetto* }

## THIRD

**grilled lobster**  
potatoe purée, spicy molasses sauce  
{ *Mercer Riesling* }

**rockfish**  
white beans, house-made bacon,  
grilled calamari  
{ *Yorkville Sauvignon Blanc* }

**arctic char**  
parsnip purée, braised shallots,  
red wine sauce  
{ *Villa Sparina Gavi di Gavi* }

**trout**  
stewed red peas, cipollini onions  
{ *Maculan "Pinot e3 Toi"* }

## FOURTH

**roasted, local veal**  
mascarpone polenta,  
grilled radicchio, fig jam  
{ *Silvio Grasso Langhe Nebbiolo* }

**grilled lamb**  
lentils, stewed peppers, lamb jus  
{ *Qupé Syrah* }

**pork**  
red wine braised cabbage,  
braised butter beans  
{ *Seghesio Barbera* }

**grilled local beef**  
fingerling potatoes, glazed beets,  
house-made steak sauce  
{ *Owen Roe "Abbot's Table"* }

## FIFTH

**chocolate bread pudding**  
salted pine nuts  
{ *Rosa Regale Brachetto d'Acqui* }

**white chocolate panna cotta**  
toasted pistachios  
{ *Moscato d'Asti* }

**goat cheese cheesecake**  
port wine raisins  
{ *Castello di Poppiano Vin Santo* }

**roasted apple crostada**  
bourbon ice cream  
{ *Dow's 10 yr Tawny Port* }

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## VALENTINE'S DAY 2010 | PRIX-FIXE MENU

### three-course menu \$50

choose one of each: first, third *or* fourth, fifth

### four-course menu \$65

choose one of each: first, second, third *or* fourth, fifth

### five-course menu \$80

choose one of each

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE

CONSUMING RAW OR UNDER-COOKED FOODS INCREASES  
YOUR RISK OF FOOD-BORNE ILLNESS