



## Wine Cellar Chef's Table

*May 2019*

*Executive chef Luis Mendez*

*Sommelier: Rob Christie*

### **First Course**

*Choice of:*

#### ***Burrata Caprese***

*Burrata Mozzarella, fresh sliced tomato, fig balsamic glaze, basil*

#### ***Carpaccio of Beef***

*Thin sliced tenderloin, capers, parmesan, lemon aioli*

### **Second Course**

*Choice of:*

#### ***Spinach & Ricotta Ravioli***

*Handmade ravioli stuffed with ricotta cheese and spinach, topped with grana padano and truffle brown butter*

#### ***Misto Di Mare***

*Grilled fresh catch, shrimp, scallops, clams, calamari, octopus over grilled seasonal vegetables*

### **Dessert**

*Choice of:*

#### ***Chocolate Flourless Cake***

*Rich deep-dark flourless chocolate cake, served with strawberries and whipped cream*

#### ***Italian Ricotta Cheese Cake***

*Rich Italian ricotta cheese cake with a hint of nutmeg and vanilla*

**3 Course Dinner \$55 | Wine Pairing \$25 | Optional: 4 Cheese Tasting Board - \$18**

***By reservation only | Menu items subject to change based on availability***