



Wine Cellar Chef's Table

Executive chef Luis Mendez

Sommelier: Rob Christie

First Course

Choice of:

Soup - Tomato Bisque

Burrata Caprese

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

Caesar Salad

Fresh Romaine, house made anchovy dressing, parmesan, croutons

Second Course

Choice of:

Fiocchi Pasta

Pasta pockets stuffed with pear and four cheeses in a creamy bacon sauce

Chicken Toscana

*Crispy roasted bone-in chicken breast served with brussels sprouts and carrots,
lemon white wine pan sauce*

Dessert

Choice of:

Balsamic Strawberries

Fresh strawberries marinated in aged balsamic dressing over vanilla ice cream

Italian Ricotta Cheese Cake

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

Fare: \$55 per person | Wine Pairing: \$25 per person | Reservation only
Ask a staff member for more information | Menu items subject to change based on availability