



Chef's Table

October 2017

Executive Chef: Luis Mendez

Sommelier: Rob Christie

Pomodoro, Cipolla Rossa e Gorgonzola

Wine pairing: Catina De Pra Pinot Grigio – Venezia, Italy

*Vine ripened tomatoes, shaved red onion, arugula
and imported dolce latte gorgonzola drizzled
with aged balsamic and olive oil*

Gnocchi Alla Sorrentina

Wine pairing: 2013 Cantine Lenotti Le Crosare Valpolicella Rispasso Classico – Vento, Italy

*House made potato dumplings baked with marinara,
fresh mozzarella*

Filetto Di Manzo

Wine pairing – 2010 Lenotti Amarone Della Valpolicella Classico – Veneto, Italy

*Center cut filet of beef with carrots, pureed potatoes,
rapini and Umbrian red wine sauce*

Chef's House Made Trio Chocolate Truffles

Wine pairing – 2013 Lenotti Recioto Della Valpolicella Classico - Veneto, Italy

Pumpkin, balsamic strawberry, pistachio

***Fare \$60 per person | Wine Pairing \$40 per person
Reservation only | Ask a staff member for more information***