



LUXE PAIRING

\$100 Supplement Per Person

1ST

Toro Crème Fraiche, Caviar*

Franciacorta, *Barone Pizzini, 'Animate,' Lombardy NV*

Lobster Cappuccino Lobster, Whipped Sherry
Chardonnay, *Vie Di Romans, Friuli Isonzo 2018*

Colusa Farm Greens Caciocavallo, Roasted Tomato Vinaigrette
Franciacorta, *Barone Pizzini, 'Animate,' Lombardy NV*

2ND

Tagliarini Robiola Buerre Blanc, Osetra Caviar*
Kerner, *Abbazia Di Novacella, Alto Adige 2019*

Risotto Seasonal Mushroom, Parmigiano Reggiano
Produttori Del Barberesco, *Piedmont 2017*

Ricotta Gnudi Lobster, Leeks, Seasonal Mushrooms
Kerner, *Abbazia Di Novacella, Alto Adige 2019*

Raviolo al' Uovo Brown Butter, Black Truffle
Produttori Del Barberesco, *Piedmont 2017*

3RD

Butter Poached Chicken Breast Cipollini Onion, Forest Mushroom, Truffle Jus
Pinot Noir, *Alexana, Willamette Valley, Oregon 2017*

Braised Veal Sunchoke Puree, Brown Butter, Carrot
Gaja, *Ca'marcanda, 'Promis,' Bolgheri, Tuscany 2018*

Tripletail al Cartoccio Clams, Shrimp, Leeks, Pernod
Roland Lavantureaux, *Petit Chablis, Burgundy, France 2019*

