



## WINE DINNER

Wednesday, April 3rd

three-courses with wine pairing \$58

### STARTER

#### **Lemon Pepper Chicken Wing**

lemon-pepper dry rub, herb salad with parsley, sage, marjoram & dill, charred herb vinaigrette

wine pairing:

CHARDONNAY, NOVELLUM, LANGUEDOC, FRANCE

### MAIN

#### **Braised Short Rib**

crispy confit potato, pickled pearl onion, natural jus

wine pairing:

NERO D'AVOLA, PETRAIO, TERRE SICILIANE, SICILY, ITALY

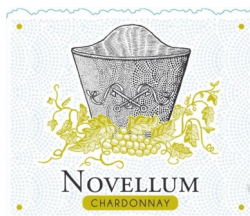
### SWEET

#### **Sweet Potato Mousse**

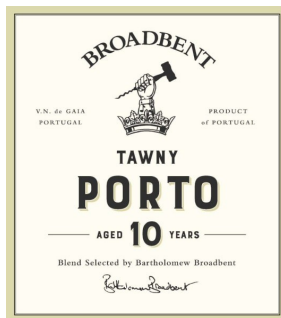
sweet potato, Italian meringue, blueberry

wine pairing:

TAWNY PORTO, BROADBENT 10 YEAR, DOURO, PORTUGAL



# PETRAIO



\*\$58 PRX FIXE PRICE PER PERSON, INCLUDES FOOD AND WINE PAIRING. \$42 FOR FOOD ONLY WITHOUT WINE.  
NO SHARING PLEASE. TAX & GRATUITY NOT INCLUDED.

GLUTEN FRIENDLY MENU ITEMS DO NOT CONTAIN INGREDIENTS WITH GLUTEN, HOWEVER WE CANNOT GUARANTEE THERE WILL BE NO CROSS CONTAMINATION, AS OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT. PLEASE ALERT YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS.