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# Wine Dinner

WEDNESDAY  
MAY 15TH & MAY 22ND  
*three-courses with wine pairing \$58*

## STARTER

### **Burrata**

**fig balsamic, crispy porchetta, crispy shallot, herbs, crostini**

*EXTRA DRY PROSECCO. MONTELLIANA. TREVISO. ITALY*

## MAIN

### **Pan Seared Trout**

**smoked tomato, pearl onion, watercress, charred onion coulis**

*CHARDONNAY BLEND. LUIGI BAUDANA. BIANCO DRAGON. PIEDMONT ITALY*

## SWEET

### **Sticky Rice Pudding**

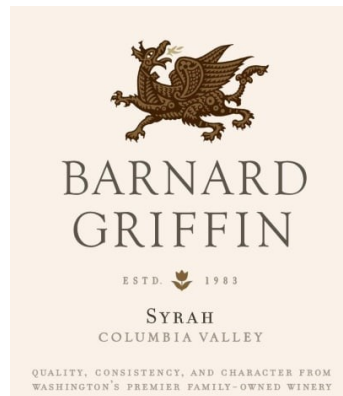
**korean chili, vanilla, banana compote**

*SYRAH PORT. BARNARD GRIFFIN. COLUMBIA VALLEY*



## MONTELLIANA

LUIGI BAUDANA



*\*\$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.*