

 **Chef's Menu** 

Week of September 11

\$65 per guest / \$90 with wine pairings

Albacore Tuna

Seared rare loin, citrus-chile vinaigrette, cannellini beans, shaved fennel, cuttlefish ink aioli

Olianas Vermentino di Sardegna 2022
Sardegna, Italy

Sweetbreads and Chanterelle Agnolotti

Fresh stuffed pasta, zucchini blossoms sauce, Parmigiano Reggiano foam, celery microgreens

Domaine Drouhin "Arthur" Chardonnay 2021
Dundee Hills, Oregon

Duck Breast

Pan-roasted, prosciutto-wrapped fresh figs & jam, gorgonzola dolce, pickled grapes, farro-walnut crisp

Mauro Vannucci "Il Sasso" 2018
Carmignano, Italy

Peach Bavarian Cream

Lavender shortbreads, basil gelato, sweet "pumice", plum dust, fresh peach

Santa Cristina Vin Santo 2018
Tuscany, Italy

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