



## **CONTEMPORARY ITALIAN DINING**

**3-COURSE** SAMPLE MENU WITH SUGGESTED WINE PAIRINGS

STUZZICHINI

DUCK CONFIT TARTINE

VEGETARIAN QUICHE

TUNA TARTARE IN CRUNCHY PILLOW

FRIED OYSTERS

FOIE GRAS PÂTÉ

GORGONZOLA AND CELERY

**2012 Prestige Cuvée**

PRIMI PIATTI

JERUSALEM ARTICHOKE RISOTTO

with quail sauce

**2014 Los Carneros Pinot Noir**

PIETANZA

**BEEF CHEEK**

braised in cabernet, carrot mousse and seasonal vegetable al dente

**2013 Napa Valley Cabernet**

DOLCE

**ITALIAN WARM APPLE CAKE**

with vanilla and thyme sauce

**2011 Napa Valley Regina**