



Old World

~ WINE DINNER ~

SPÄTZLE & CHEESE

SMOKED GOUDA | RADISH | MICRO GREENS

Lois Gruner Veltliner

SPANISH PAELLA

SHRIMP | MUSSELS | SPANISH RICE | SCALLION BUTTER | TOAST | BLISTERED TOMATOES | BELL PEPPERS | RED OIL

Camp Viejo Garnacha

PAPARDELLE CON RAGÚ AL BAROLO

HOUSE-MADE PAPARDELLE | BRAISED PORK | BAROLO REDUCTION | CREME FRAICHE

Michele Chiarlo Barolo

BOEUF EN CROUTE

BEECH MUSHROOM | BABY CARROT | CARAMELIZED ONION | FROMAGE DE BLEU | DEMI GLACÉ

Guigal Chateauneuf du Pape

PASTÉIS DE NATA

AMARETTO CUSTARD TART | ALMOND | ELDERFLOWER HONEY | PORT GASTRIQUE

Taylor Fladgate 10 Year Fawny Port