

Tuesday Supper

11 LUGLIO 2017

antipasti

grilled pole beans, almonds, brown butter

stone fruit, arugula, pecans, buffalo ricotta

veal & pork meatballs, olives, ricotta salata

yellowtail crudo, saba, mache, fried shallots

wood fired cauliflower, calabrian chili, capers

secondo

spit roasted chicken, heirloom tomato panzanella

dolce

lemon mousse, pistachio, meringue

Vermentino "Dionisios" Assolati, Toscana, 2015 \$10 glass

Montecucco Rosso, Assolati, Toscana 2014 \$10 glass

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\$30 per person, **two person minimum**, served family style.