

Tasting Menu

First course

Gorgonzola Dolce, Coppa, & Cipollini Agrodolce

Antipasti

Tuscan Creamed Bacon on crostini with olives

**With Capestrano Montepulciano d'Abruzzo*

Salad

Spring Green Salad

*Mixed greens, pistachios, Black Mesa Ranch Goat Cheese,
& strawberry champagne vinaigrette*

**With Halter Ranch GSM Rose*

Pasta

Bucatini al Amatriciana

Main Dish

Squab al mattone with roasted apples and spaghetti squash

**With Teira Zinfandel*

Dolce

Coconut Lavender Panna Cotta

With Nivole Moscato D'Asti



Our desire is for our guests to experience many flavors through out their dining experience. Our chef, Michael Long, has created this personal tasting menu in order to share this passion with you. The tasting menu is meant to be shared by two people.

*\$60 per couple (no substitutions please) *Wine Parings \$35 per couple or \$25 per person*