



Cork Dork Weekend
Journey through Piedmont
May 19, 2017

Goat Cheese Panna Cotta

Local Organic Greens, Sugar Snap Peas, Squash Blossom
Crispy Prosciutto, Thyme Vinaigrette

Goat Cheese Panna Cotta

Local Organic Greens, Sugar Snap Peas, Squash Blossom, Thyme Vinaigrette

Malvira Roero Arneis DOCG 2014



Seared Day Boat Scallops

Basil Pesto Cream, Shaved Zucchini, Toasted Almonds

Zucchini Ricotta Ravioli, Basil Cream Sauce, Toasted Hazelnuts

Palladino Gavi 2014



Wagyu Oxtail Cannelloni

White Truffle Creamy Polenta, Wild Mushrooms, Shaved Thistle Farm Tarentaise

Truffle Wild Mushroom Risotto, Sautéed Arugula, Shaved Thistle Farm Tarentaise

Cascina Radice Cavalieri di Moasca Barolo 2012



Ginger Custard

Citrus Wafer, Raspberry Sorbet, Candied Orange Peel, Micro Basil

Scagliola Primo Bacio Moscato 2014

\$80 per person

(tax & gratuity not included)

Vegetarian option in italics

Executive Chef Sigal Rocklin

Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness

20% gratuity will be added to parties of 6 or more