



Sabato
20 Maggio 2017

Lentil Soup 10

Gazpacho di Pomodoro 10

Soft Shell Crab
Tomato/Lemon/Caper Vinaigrette & Asparagus 16

Spaghetti All'Arragosta
Lobster Meat & Spicy San Marzano Tomato Sauce 29

Sesame Crusted Yellow-Fin Tuna
Carrot & Radish Salad, Sautéed Baby Spinach Teriyaki Sauce 32

Vanilla Bean Panna Cotta
With Fresh Berries & Berry Coulis 10

Sancerre, Jean-Paul Balland, France 2015 13 gl. / 46 btl.
On the nose is one of fine intensity with varietal fragrances and aromas of citrus and white peach. Notes of quince. a rich and aromatic palette unifying a real typicality and sweetness of honey. Delicate palette of hints of flowers and fruits. Crisp with mineral elegance.

Wine Maker's Tasting Notes