



**Giovedì**  
**11 Gennaio 2018**

**Cream of Zucchini with Goat Cheese Crumble 10**

**Shrimp Salad**  
**Heirloom Tomato, Artichokes, Kalamata Olives & Basil 15**

**Spinach Ricotta Ravioli**  
**Pancetta/Onion Broth & Pecorino Romano 22**

**Spaghetti alla Chitarra**  
**Wild Boar Ragu, Chanterelle Mushrooms 25**

**1 ½ Lbs Maine Lobster**  
**Over Butternut Squash Risotto 38**

**Alaskan Rock Fish**  
**Eggplant Sformato, Pickled Shallot, Oven Roasted Grape Tomatoes**  
**Baby Spinach & Balsamic Reduction 33**

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**Brioche Bread Pudding**  
**With Vanilla Gelato 10**

**Il Bruciato, Tenuta Guado Al Tasso, Antinori, Bolgheri Toscana 2015 58**

**Blend of: 65% Cabernet Sauvignon, 20% Merlot, and 15% Syrah**  
**Aromas of black currants, black berry and wet earth follow through**  
**to a full body, dark and juicy fruit and a long and flavorful finish.**

**Layered and rich with a lovely ripe tannin mouthfeel.**  
**Shows the opulence of the outstanding 2015 vintage.**

**James Suckling - 93 points**