

03.21.19 **Ciao**
Adiós **Bon Voyage**
Au Revoir **Arrivederci**
Sayonora **Sommelier**
Linda McGovern

NV Taittinger Brut Champagne, France
reception-
housemade country style pâté, grain mustard,
pickled onion

2016 Hartford Court Chardonnay “Four Hearts”, Sonoma
housemade seeded rye sourdough,
j.t.gelineau mushroom conserva, micro basil,
poached egg, missouri feta

2015 Finca Villacreces “Pruno”, Rioja
LivingWaterFarm little gem lettuce,
pecan wood smoked pork belly, marinated olives,
winter vegetables
BeehiveCheeseCo. ‘barely buzzed’

2016 Gaja Ca Marcanda “Promis”, Tuscany
diver scallops, grilled spring onion,
fingerling potato, stinging nettles

2014 St. Cosme Gigondas, Rhone
duck-seared breast, housemade ravioli,
whole milk ricotta, duck jus

2017 Michele Chiarlo Moscato d’Asti, Piemonte
chocolate torte,
cookie crumb,
crème chantilly

6:30pm reception

\$100/person + tax&gratuity

