



Sunday Supper

JANUARY 21, 2018

MIXED CHICORY SALAD,
TOASTED ALMONDS AND TRUFFLED PECORINO,
CANDIED GARLIC VINAIGRETTE

Bocelli Prosecco, Veneto, Italy NV

PURÉE OF POTATO PARMESAN SOUP,
CHIVE EMULSION AND SOURDOUGH CROUTONS

Maison L'Envoyé Chardonnay, Bourgogne Blanc 2014

SLOW ROASTED RACK OF PORK,
ROSEMARY POTATOES AND BROCCOLI,
BLACK GARLIC JUS

Jordanov Vranec, Tikves, Macedonia. 2015

LEMON PUDDING CAKE,
PINE HILL MANDARINS AND THYME ANGLAISE

Cascinetti Vietti Moscato D'Asti, Italy 2016

\$45 Per Guest

\$25 Optional Wine Pairing