



Lobster Salad with Curry, Green Apple, Raddish, Beets and Mustard Seeds

or

Fisher Island Oysters with Leeks, Caviar and Crème Fraiche

Cà del Bosco, Cuvée Prestige Brut (Franciacorta) NV



Seafood Risotto with Saffron

Chardonnay Echelon by Chalone (Central Coast) 2007

or

**Pumpkin Agnolotti with Brown Butter, Recioto Wine Reduction,
Sage and Amaretto Crumble**

Muschen, Az. Ag. Selvagrossa-Taddei (Marche) Sangiovese 2008



**Roasted Chilean Bass with Crushed Potatoes, Asparagus
and Porcini Mushrooms**

Alma Rosa Santa Rita Hills (California) Pinot Noir 2007

or

**Duo of Beef – Sirloin and Short Rib with Roasted Winter Vegetables
and Bordelaise Sauce**

Poggio alla Guardia, Rocca di Frassinello 2008



Dark Chocolate Fondant with Raspberry and Amaretto Gelato

Brachetto d'Aqui, Bologna-Braida (Piedmont) 2010

68.00 per person

with wine pairings 95.00 per person