

the  
*tasting Room*

**TASTING MENU**

**5 Course Tasting 79**

choice of appetizer  
cheese tasting  
choice of ricotta gnocchi | rack of lamb  
choice of entree  
dessert  
add wine pairings +20

**7 Course Tasting 98**

amuse bouche  
choice of salad  
cheese tasting  
ricotta gnocchi  
rack of Lamb  
choice of entree  
dessert  
add wine pairing +28

Dietary accommodations available, ask your server  
last seating at 9:00p  
3% credit card fee | 20% gratuity for tables of 6+

**SUMMER MENU**

**Watermelon Gazpacho 12**

cherry tomato, blackberry, pickled jalapeno

**Roasted Garlic Hummus | Olive Tapenade**

grilled pita, pickled vegetables, olive oil  
select one 14 | select both 19

**Summer Kale Salad 14**

red cabbage, shaved carrots, toasted pecan, raisins, honey-lime vinaigrette

**Heirloom Tomato Salad 16**

red watercress, garlic crostini, goat cheese, oregano vinaigrette

**Burrata 15**

grilled peach, arugula, shaved red onion, white balsamic reduction

**Cacio e Pepe Flatbread 14**

pecorino romano, pancetta

**Ricotta Gnocchi: app 12 | entree 20**

white truffle cream, parmesan  
Terre di Chieti Pecorino, Italy +8

**Pesto Crusted Rack of Lamb app 16 | entree 32**

carrot puree, zucchini, tomato jam, au jus  
Portlandia Pino Noir, Oregon + 10

**Herb Crusted Cod 29**

lemon scented carrots, fingerling potatoes, corn bisque  
Lieb Cellars Estate pinot Blanc, New York + 10

**Chicken Sous Vide 24**

roasted red pepper coulis, asparagus, mushrooms, madeira sauce  
New Ippilito Mabila Rosata, Italy +10

**Teres Major Steak 32**

olive oil crushed potatoes, broccolini, chimichurri  
Ironstone Cabernet Franc, California +10

  
Chef de Cuisine JC Rodriguez