



Chirashi Bowl

Marinated Tuna, Ora King Salmon, Uni,
Foie Gras Terrine, Trout Roe, Wasabi, Seaweed, Furikake
Inazio Urruzola, Txakolina, Getariako Txakolina, Spain, 2019
Serving Suggestion: Pour Soy Vinaigrette over the dish.

White Asparagus

Red Quinoa, Horseradish Bavarois, Gremolata
Pieropan, Soave Classico, Garganega, Veneto, Italy, 2018
Serving Suggestion: Pour Gremolata over the dish.

Braised Lamb Ravioli

Hazelnut-Carrot Butter, Spring Vegetables, Pecorino
Marotti Campi, 'Luzano,' Verdicchi dei Castelli di Jesi, Marche, Italy, 2017
Serving Suggestion:
Microwave: HIGH for 2 minutes. Stir, repeat for 30 seconds as needed.
Oven: Preheat to 350 degrees. Warm for 6-8 minutes until desired temperature is reached.

Black Truffle Honey Glazed Duck Breast

Braised Duck Leg and Foie Gras Tart,
Celery Root Puree, Glazed Celery Root, Cherry Jus
Tornatore, 'Pietrarizzo,' Nerello Mascalese, Sicily, Italy, 2016
Microwave: HIGH for 2 minutes. Stir, repeat for 30 seconds as needed.
Oven: Preheat to 350 degrees. Warm for 6-8 minutes until desired temperature is reached.

Brown Sugar Cake

Strawberry Compote, Sicilian Pistachios
Braida, Brachetto d'Acqui, Piedmont, Italy, 2018
Serving Suggestion: