

# PRIX FIXE MENU

GLORIA LA GRASSA, HOST

## 1<sup>ST</sup> COURSE

### yellowtail Crudo

taggiasca olive, watercress, aji panca

*2010 Weingut Setzer Grüner Veltliner, Niederösterreich, Austria*

## 2<sup>ND</sup> COURSE

### buckwheat pasta gratin

speck ham, fontina, brussels sprouts, black truffle

*2010 Domaine Auvigue Viré-Clessé, Burgundy, France*

## 3<sup>RD</sup> COURSE

### Organic Salmon Confit

wild mushroom conserva, grilled romaine, marjoram pesto

*2009 Domaine Maillard Père & Fils Bourgogne Rouge, Burgundy, France*

## 4<sup>TH</sup> COURSE

### mangalitsa pork

broccoli rabe, cipollini, treviso, rutabega puree

*2000 Talenti Rosso di Toscana Podere Pian di Conte, Tuscany, Italy*

## DESSERT

### dulce de leche Cheesecake

espresso gelato, coffee gel & almond nougatine

*N.V. Taylor Fladgate Porto 10 Year Old Tawny, Douro, Portugal*

**PRIX FIXE MENU - \$70 PER PERSON**

**WINE TASTING - \$30 SUPPLEMENTAL PER PERSON**

*PRIX FIXE IS NOT AVAILABLE IN THE TAVERN*

ANDREW LATTANZIO, EXECUTIVE CHEF

JOSEPH GABRIEL, PASTRY CHEF