# *Beat The Heat Wine Dinner*

*Wednesday, August 13th, 2025*

**Amuse**

Carciofi Fritti
pesto aioli, bottarga
*N.V. Ponson Champagne Premier Cru Extra Brut La Petite Montagne*

**First**

Barnegat Scallops
local corn, tasso ham, garlic scapes, littleneck clam-lemon thyme jus
*2022 Tenuta La Pergola Roero Arneis*

**Second**

Confit of Black Cod
pangrattato, marinated summer vegetables, goat cheese, sungold tomato
*2024 Domaine de Marquiliani Corse Rosé Gris de Marquiliani*

**Third**

Seared Bigeye Tuna
risotto "alle melanzane", chanterelles, parmesan, chicken jus
*2024 Tiberio Cerasuolo d'Abruzzo*

**Cheese**

Brillat Savarin Triple Crème
prosciutto, garlic & herb focaccia
*N.V. Ponson Champagne Premier Cru Extra Brut Rosé*

Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Sean Price, Sommelier
Gloria LaGrassa - Owner