



Fall Wine Dinner
Feudi di San Gregorio

roasted eggplant – garlic crème fraiche – pomegranates – lemon zest w/ dry herbs – thyme
fiano di avellino, 2012

poached pear salad – watercress – pistachio – sweet gorgonzola dressing
falanghina, 2014

wild mushroom polenta – delicata squash – taleggio – fresh herbs
rubrato aglianico, 2014

beef tenderloin – sweet & red potato gratin – caramelized fennel bulb – asparagus – plumped cranberries – demi glace
lacryma christi rosso, 2010

pecan torte – whipped cream – pear syrup – mint

Monday, October 23rd – 6pm – \$65 per person (not including tax & gratuity) – call to reserve 505-296-2340