



---

## APPETIZER

---

### SALMON POKE

*crispy rice, avocado, hoisin, scallions*

NV Adami Prosecco "Bosco di Gica" Veneto, Italy

OR

### CRAB RANGOON DIP

*wonton chips*

2022 Loimer Grüner Veltliner "Lois" Kamptal, Austria

---

## ENTRÉE

---

### FRA-DIAVOLO

*squid ink pasta, chorizo, clams, mussels, baby kale*

2022 Sant'Antonio Valpolicella "Nanfre" Veneto, Italy

OR

### STRIPED BASS

*herb beurre blanc, corn succotash, charred lemon*

2022 Surrau Vermentino "Limizzani" Sardinia, Italy

---

## DESSERT

---

### FLOURLESS CHOCOLATE TORTE

*chantilly cream, pumpkin seed brittle*

NV Bertrand Banyuls Roussillon, France

3-Course: \$55 / person

Wine Pairing: \$21 / person

