

Suggerzioni del Capo Cuoco

Chef's Suggestions

Animelle di Vitello

*Fried veal sweetbreads, porcini mushroom-black truffle sauce,
on a roasted potato-leek schiacciata*

\$14.

Suggested wine:

Castello Mantuato Vernaccia di San Gimignano

Rich, aromatic bright fruit with a touch of herbs and minerality

\$7.50 gls.

Quaglie Ripieno

*Wood grilled Lockhart quail stuffed with wagyu beef, pancetta, fresh sage
and Grana Padano cheese with a roasted quail-blackberry gastrique,
on soft corn polenta and charred brussel sprouts*

\$28.

Suggested wine:

Castello d' Albola Chianti Classico

Tart cherry fruit, nicely balanced, clean finish, 90 pts. from Wine Spectator

\$8.50 gls. / \$34. btl.

Trio di Medaglione

*Wood grilled medallions of South Texas Nilgai Antelope, Black Buck Antelope
and grass fed, Angus beef tenderloin with a blackcurrant-juniper
demiglace and roasted potato sformatino*

\$36.

Suggested wine:

*Lucente Toscana - Barrel aged, rich full body blend of Sangiovese, Cabernet & Merlot
created by the Mondavi family and the Frescobaldi Family in Tuscany*

\$15. gls. / \$59. btl

Controfiletto di Manzo Wagyu

*Wood grilled 12oz. Lone Mountain Ranch Wagyu Ribeye steak, 100% fullblood Wagyu beef with
verified lineage to it's ancestors in Japan. Served with sauteed spinach and roasted potatoes*

\$75.

Suggested wine:

Amici Cabernet Sauvignon -Rutherford Napa Valley

Intensely rich blackberry fruit with notes of espresso and chocolate, long velvety finish

\$18. gls. / \$64. btl

Sorry no substitutions or split orders