

## SPRING WINE DINNER | \$110

(INCLUDES GRATUITY)

### FIRST COURSE

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**Canapes and Welcome Toast**

**WINE: Albert Bichot—Cremant de Bourgogne Brut**

### SECOND COURSE

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**Vitella Tonnato**

**Crispy Sweetbreads, Capers, Shallots, Tuna Sauce, Chervil**

**WINE: Maris, Rose, FR 2023**

### THIRD COURSE

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**Duo of lamb**

**Grilled Loin, Sausage, Caponata, Mostarda**

**WINE: Le petit, Petit-Village, Pomerol, FR 2020**

### DESSERT

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**Honey And Cheese**

**Honeycomb, Aperol Rhubarb, Goat Cheese Ice Cream, Sweet Phyllo**

**WINE: 1413 Disznoko, Tokaji, 2019**