



MOTHER'S DAY BRUNCH
TASTING MENU

THREE COURSES

\$40 PER PERSON

Wine Pairings
(3oz glass)

\$14 PER PERSON

PRIMI

MOZZARELLA & CALABRESE SALAMI
LITTLE GEM, PICKLED ONION, BASIL EXTRA VIRGIN
2013 GRECO TABURNO, FATTORIA LA RIVOLTA, CAMPANIA

OR

BEET & GOAT CHEESE TERRINE
PEA SPROUTS, SABA, POMEGRANATE, PAESANO EXTRA VIRGIN OLIVE OIL,
2022 GRECHETTO, POGGIO DELLA COSTA, SERGIO MOTTURA, LAZIO

SECONDI

DUNGENESS CRAB, CORN, THYME, RICOTTA CHEESE FRITTATA
LITTLE GEMS *INSALATA*, COUNTRY BREAD
2022 SOAVE CLASSICO, INAMA, VENETO

OR

GRILLED HANGER STEAK
BROCCOLI DI CICCIO, GRILLED ONION, FINGERLING POTATO
FRIED SUNCHOKES, SALSA VERDE
2017 NESTRI ROSSO(REFOSCO/MERLOT), MEROI, FRIULI

DOLCINI

CHOCOLATE SALAMI
BLACKBERRY, RASPBERRY, BLUEBERRY
SAGE CUSTARD, WHIP CREAM, MINT

OR

GOAT CHEESE CHEESECAKE
STRAWBERRY, HUCKLEBERRY,
PISTACHIO BRITTLE, SABA, MINT