THE CHEF'S TABLE
FEATURING EXECUTIVE CHEF ROBERT FRATTICCIOLI

FIRST COURSE
Grilled Marinated Mediterranean Octopus
Pepper Pesto, Capers, Olive Tapenade, Tarragon
(Mark West Pinot Noir, CA)

SECOND COURSE
Helium Tomato Salad with Burrata Cheese
Dijon Oregano Vinaigree, Focaccia Crosni
(Whispering Angel Rose, FR)

THIRD COURSE
Sautéed Crab Cake over Lobster Risotto
House-made Pesto Oil
(Concannon Chardonnay, Monterey CA)

FOURTH COURSE
Braised Duck Wing Bolognese
Cheese Rigatoni
(Banfi Cenne, IT)

FIFTH COURSE
Grilled Rosemary Lamb Chop
Spinach, Fennel & Goat Cheese Stuffed Potato, Cipollini
Onion, Port Wine Demi-glace
(Kith & Kin Cabernet Sauvignon, Napa CA)

SIXTH COURSE
Chocolate Lava Cake and French Macaroon
Banana Dulce de Leche Gelato
(Cold Brew Coffee, Kahlua, and Vanilla Vodka)