



## First Course

### SEARED SCALLOPS

Seared scallops on a Prosecco Soubise foam, wakame seaweed, caviar & smoked trout roe.

PAIRED WITH FONTANA DELLA LOGGIA-IRPINIA FALANGHINA DOC



## Second Course

### TRUFFLE-INFUSED BEEF

Perfectly grilled strip loin, thinly sliced & layered atop crispy polenta. Enhanced with a rosemary-infused demi-glaze, finished with a decadent black winter truffle butter.

PAIRED WITH RAJAMAGRA-TAURASI RISERVA DOCG 2016



## Third Course

### HOMEMADE FRESH PASTA

Fresh linguine tossed with sliced garlic, sundried tomato, wilted spinach & extra virgin olive oil, topped with shaved Parmesan cheese.

PAIRED WITH L'ARIELLA-GRECO DI TUFO 2022



## Fourth Course

### SEARED HALIBUT

Delicately seared halibut accompanied by a lobster stock reductions, tender cauliflower & aromatic shaved white truffles

PAIRED WITH LE GRANDE-FIANO DI AVELLINO DOCG



## Dessert

### BRIOCHE POLONAISE

A light brioche soaked in Grand Marnier syrup, paired with a sweet kumquat marmalade.

PAIRED WITH A COMPLIMENTARY DESSERT WINE



*Wine & Dinner Menu*

