

Menu

Corn 10

Tomato, Cilantro, Lime

**Wine: Punta Crena Pigato*

Beer: Blanche de Namur

Scallop 11

Carrot, Radish, Cucumber

**Wine: Raventos i Blanc*

Beer: Green Flash IPA

Cipollini 13

Pasta, Chanterelle, Brown Butter, Thyme

**Wine: Chevreau Vouvray*

Beer: "Vitus" Weizenbock

Sheep's Head 14

Fresno Pepper, Scallion, Cous Cous

**Wine: Bolling-Lehnert Riesling*

Beer: Karmeliet Tripel

Beef 15

Green Bean, Potato, Egg Yolk, Butter

**Wine: Viña Herminia Rioja*

Beer: Witcap Dubbel

Fiore Sardo 9

Olive, Pancetta, Frisée

**Wine: Guidi Porro Dolcetto*

Beer: Schonramer Pils

Raspberry 9

Chocolate, Yogurt, Lemongrass

**Wine: 95 Banyuls Grand Cru*

Beer: Meantime Porter

Chef's Tasting Menu 73

**wine/beer paired*

35

*suggested wine/beer pairings

Chef: Luke Johnson

Sommelier: Katie Brookshire

Red Velvet