



Chefs Seasonal Features

Please ask your server for details

THE NOTORIOUS FIGGY SMALLS

Grilled Black Mission Figs,
Truffle Prosciutto, Burrata, Toast Points

Paired with
Gérard Bertrand Crémant De Limoux
Brut Rosé

FUNGHI RISOTTO & SHORT RIB

Foraged Wild Mushroom Risotto,
Chianti-Braised Short Rib, Stracciatella,
Olive Oil & Grana Padano

Paired with
Domaine Baron De Rothschild
“Légende” Bordeaux

BERKSHIRE PARMESAN CHOP

House-Made Panko-Parm Herb Crust,
Tomato Sugo, Fresh Mozzarella, Truffle,
Baby Arugula Salad

Paired with
Banfi Chianti Classico Riserva, Tuscany

FIG CROSTATA

Caramelized Black Mission Figs,
Wrapped In Flaky Puff Pastry,
Port Reduction, Vanilla Gelato

Paired with
Ramos 10-Year Tawny Port