



Chef's Seasonal Features

Please ask your server for details

SCALLOP CEVICHE

Diver Scallops, Lavender Ginger Citrus,
Fresh Cucumber and Mango

Paired with
Invivo Sauvignon Blanc Marlborough

SPICY RIGATONI ALLA VODKA

Calabrian Chili Vodka Cream Sauce,
Burrata, Aged Grana Padano,
Toasted Bread Crumb

Paired with
Lyric "By Etude Estate"
Pinot Noir Santa Barbara

SEARED DIVER SCALLOPS

White Corn Polenta,
Blistered San Marzano Tomatoes,
Crispy Pancetta, Tuscan Olive Oil,
Local Micros

Paired with
Antinori Bramito "Della Sala"
Chardonnay

CITRUS AND HONEY

Sliced Florida Oranges,
Local Honeycomb, Tuscan Olive Oil,
Vanilla Gelato, Pistachio Biscotti

Paired with
La Gioiosa Prosecco Rosé Veneto