



A Night in Friuli

4-COURSE PAIRING DINNER FEATURING VOLPE PASINI & SCHIOPETTO

Primi

VOLPE PASINI "FRIULANO", FRIULI COLLI ORIENTALI 2019

VERLASSO SALMON TARTAR | *tobiko, yuzu, cucumber, lemon, chili & salmon roe*

Antipasto

SCHIOPETTO "BLANC DES ROSIS", FRIULI VENEZIA GIULIA 2020

LOBSTER RAVIOLI | *egg yolk pasta, Maine lobster, ricotta, peas, fava beans & Meyer lemon*

Secondi

VOLPE PASINI CABERNET SAUVIGNON, FRIULI COLLI ORIENTALI 2017

SCHIOPETTO "RIVAROSSA" RED BLEND, FRIULI COLLI ORIENTALI

BRAISED ITALIAN SHORT RIB | *patatas purée, heirloom baby carrots, Cipollini onions & red wine reduction*

Dolce

ROYAL TOKAJI "RED LABEL" 5 PUTTONYOS

APPLE TART | *fresh orchard apples, caramel, spices & gelato*