

BEST OF THE FEST

april 15th, 2018

MAINE SEA SCALLOP

beet slaw, golden raisins, celery root, pistachio, passion fruit beurre blanc
chardonnay reserve 2014

SMOKED BLACK PEPPER LINGUINI

english pea pesto, shaved duck prosciutto, garlic breadcrumbs, local goat cheese
siena red wine 2015

BRAISED VEAL CHEEKS

charred spring onion salsa verde, radishes, fava bean-farro salad
trésor red blend 2013

INTERMEZZO

grapefruit & tarragon sorbet

KILLIAN RANCH STRIP LOIN

warm fingerling potato salad, sautéed hedgehog mushrooms, wild ramp butter
cabernet sauvignon, 2014

CHOCOLATE HAZELNUT CAKE

chocolate sauce
eldorado noir, 2015

Christian Brady | Chef de Cuisine
Martin Nakatsu | Executive Pastry Chef

ristorante e bar
alto

FERRARI-CARANO
Vineyards and Winery