



2022 Dine Around Menu
3 Courses \$60pp

Wine Pairings are suggestions and not included in the price.

Primo

Caprese – vine ripened tomato, burrata, basil infused extra virgin olive oil,
aged balsamic, fresh basil

OR

Carpaccio – thinly sliced raw beef tenderloin, grainy Dijon aioli, crispy capers,
asiago, zested arugula, crostini

Saignée 2020 ~ Play

Secondo

Pasta al Pomodoro – penne, cherry tomato concassé, extra virgin olive oil,
fresh basil, grana Padano

Cabernet Sauvignon 2019 ~ Play

OR

Brasato al Nebbiolo – Nebbiolo braised beef short rib,
caramelized onions, polenta fries

Merlot Ticket Series 2019 ~ Play

Terzo

Tiramisu – espresso dipped lady fingers, grand marnier mascarpone,
shaved Belgian chocolate

Taylor 10 Year Old Tawny ~ Flatgate

OR

Crème Brûlée – vanilla bean baked custard, caramelized sugar, Crème fraiche and
caramel sauce



\$60.00 Per Person (Not including suggested wine pairing)
(Not including applicable taxes and gratuity)