



**WINTER**  
*Wine*  *Series*

Saturday, January 19th, 2019 • \$85 Inclusive • 6:30pm

**WELCOME COCKTAIL**

**Warm Mulled Wine**

**First**

**Minestra**

Escarole, Plum Tomato, White Truffle Broth, Orecchiette, Shaved Parmigiano Reggiano

*Jean luc Colombo 'les abeilles' Cotes du Rhône white*

**Second**

**Confit of Long Island Ducking**

White Bean Pancetta Cassoulet

*Les Alexandrines Cotes du Rhône red*

**Intermezzo**

**Blood Orange & Pink Peppercorn Granita**

**Main**

**Osso Buco di Maiale**

Northern Italian Braised Pork Shank, Grana Padano Polenta

*Ogier Lirac*

**Dessert**

**Sea Salt Chocolate Pot de Crème**

*Fonseca Bin 27*

Executive Chef Nick Muce