



ITALIAN KINGS WINE PAIRING

MENU BY PRESTON TROTT

AMUSE BOUCHE PAIRED WITH **POGGIO AL TESORO VERMENTINO**

CRAB AND SUNCHOKE TOSTONE

BLUE CRAB, TARRAGON, RED BEET GASTRIQUE, GRAPEFRUIT GRANITA

COURSE 1 PAIRED WITH **BRANCAIA ILATRAIA**

QUAIL COQ AU VIN

SOAKED CURRANTS, SPICED PECANS, FENNEL POLLEN LARDONS, BEECH MUSHROOMS,
SWEET POTATO GAUFRETTE

COURSE 2 PAIRED WITH **ARGIANO BRUNELLO**

WAGYU SPINALIS

TRUFFLED CELERY ROOT PUREE, SHAVED WHITE ASPARAGUS, MUSHROOM DUXELLE,
DARK CHERRY DEMI-GLACE

COURSE 3 PAIRED WITH **RATTI MARGENASCO BAROLO**

LAMB PORTERHOUSE MEZZE

SIX HOUR SOUS VIDE PORTERHOUSE, BELUGA LENTIL PIYAZ, CRANBERRY TZATZIKI,
ROSE PETAL AND MINT ZHOUG

COURSE 4 PAIRED WITH **ALLEGRI NI AMARONE**

BLACKBERRY TIRAMISU

