

# New Year's Eve

## WINE & COCKTAIL PAIRING 49

Select one for each course

### FIRST PAIRING

choice of

CHIANTI, CULTUSBONI, 'CETAMURA',  
TUSCANY, ITALY

PINOT GRIGIO, BENVOLIO,  
FRUILI, ITALY

MINI ELDERFLOWER SPRITZ

### SECOND PAIRING

choice of

MONTEPULCIANO D'ABRUZZO, CALDORA,  
ABRUZZO, ITALY

RIBOLLA GIALLA, PUIATTI,  
FRUILI-VENEZIA, GIULIA, ITALY

### THIRD PAIRING

choice of

BARBERA DEL MONFERRATO, MARCHESI DI  
BAROLO, 'MARAIA', PIEDMONT, ITALY

SUPER TUSCAN, ARGIANO, "NON CONFUNDITUR"  
TUSCANY, ITALY

CHARDONNAY, ANTINORI, 'BRAMITO',  
UMBRIA, ITALY

### DESSERT

choice of

MINI ESPRESSO MARTINI

LIMONCELLO

An 18% gratuity charge will be added to all parties of six or more. A 3.5% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

