

MASI

To Start

Crab Louis on Baguette

Steak Tartare w/ Creme Fraiche and Caviar

Ca' del Bosco 'Cuvée Prestige Edizione 46', Franciacorta

First Course

Seared Scallops | w/ Tropical Pico de Gallo mango, papaya, pineapple,
onion, jalapeno & cilantro lime juice

Masi 'Masianco', Pinot Grigio delle Venezie 2023

Second Course

Lamb Bacon | In house butchered w/ mint demi-glace served with a salad of arugula,
frisée, onion, tomato, and citrus vinaigrette

Masi 'Campofiorin Rosso del Veronese' 2020

Third Course

Butcher's Butter | w/ Yukon Gold potato puree & Masi Amarone wine reduction

Masi 'Costasera', Amarone Della Valpolicella Classico 2018

Masi 'Riserva di Costasera', Amarone Della Valpolicella Classico 2017

Fourth Course

Petit Filet Mignon | w/ stir fried vegetables

Masi 'Vajo Dei Masi', Amarone Della Valpolicella Classico 1997

Fifth Course

Blackberry Chocolate Tart | 70% Guanaja single origin chocolate,
blackberries, Madagascar vanilla ice cream

Masi 'Angelorum', Recioto della Valpolicella Classico 2017

