

**TASTING TUESDAY  
SAMPLE MENU**

*first*

**applewood smoked pork belly  
balsamic bbq sauce, frisée**

*additional wine pairing*

lunetta prosecco, trentino, italy, nv

*second*

**seared day boat scallop**

**squid ink spaghetti, yellow endive marmelleta**

*additional wine pairing*

villa maria sauvignon blanc, marlborough, nz 2014

*third*

**cane sugar marinated pork tenderloin**

**grilled polenta, goat cheese fonduta**

*additional wine pairing*

sobon estate zinfandel, cougar hill, amador 2011

*dolce*

**warm meyer lemon buttermilk cake**

**blood orange granita**

*additional wine pairing*

justin obtuse port, paso robles

\$30 per person, exclusive of tax and gratuity  
additional wine pairing \$10 per person  
no substitutiouns or modifications