



A Seafood Affair

Thursday, March 12th 6:30 pm

Course 1

Sea Urchin, Duck Egg, Truffle
Colle Moro Pecorino, Frizzante

Course 2

Yellow Fin, Prosciutto, White Asparagus, Chili Oil
Martin Ulisse Cerasuolo Rosé

Course 3

Grilled Octopus, Lamb Bacon, Béarnaise
Mocavero Chardonnay

Course 4

Scallop, Wagu, Sorrel
Mocavero Sire Negroamaro

Course 5

Apple Cinnamon Charlotte
Sack Dry Sherry

\$65 + tax & gratuity

RESERVATIONS: 505.433.4782