



Proudly Welcomes  
**Ferrari-Carano**

Reception

**Cherry Tomato & Mozzarella Caprese**

*Cherry tomatoes and buffalo mozzarella with basil and a balsamic drizzle*

**2015 Fume Blanc**

Primi

**Granchia al Torta**

*Fresh lump meat crab breaded and lightly sautéed  
Served with a caper aioli*

**2014 Sonoma County Chardonnay**

Secondi

**Polpette Ravioli**

*Housemade ravioli stuffed with our own meatballs  
and finished with a porcini mushroom sauce*

**2014 Anderson valley Pinot Noir**

Principale

**Agnello Osso Bucco**

*Lamb shank slow braised and  
served on a bed of polenta with asparagus spears*

**2012 Trésor**

Thursday, July 21st at 6:30

\$80.00 per person