

# HE LOVES BEER/SHE LOVES WINE

Sunday, March 24, 2019

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*Prosecco, Isotta Manzoni "Cuvée Giuliana" (veneto) NV*

## AMUSE-BOUCHE

### **"Chef George Special"**

waygu mini burger, applewood cheddar, sourdough bun,  
Yuengling bbq sauce, duck fat fries

*Miller Lite*

## FIRST COURSE

### **Midollo Osseo**

slow-roasted veal bone marrow, parsley granita, roasted garlic, batard

*Wine Pairing • Beer Pairing*

## SECOND COURSE

### **Agnolotti**

fava bean agnolotti, curry emulsion

*Wine Pairing • Beer Pairing*

## THIRD COURSE

### **Salmone sotto Barattolo**

quick olive-poached salmon, radish, blanched cauliflower,  
vanilla & applewood smoke

*Wine Pairing • Beer Pairing*

## INTERMEZZO

### **Arancia-Campari Sorbetto**

## FOURTH COURSE

### **Bistecca Arrotolata**

flank steak rolled with prosciutto, aged provolone cheese, herbs & garlic,  
smashed fingerling potatoes, salsa verde

*Wine Pairing • Beer Pairing*

## DESSERT

### **Pere Cotte in Camicia**

Barolo-poached pears, crema inglese, poaching reduction

*Wine Pairing • Beer Pairing*