

ITALIAN RESTAURANT & BAR

B·R·A·V·O·!

MOET & CHANDON

Sparkling Wine Dinner

PANKO CRUSTED AVOCADO

sweet chili sauce

Chandon Brut

LOBSTER BISQUE

fennel pollen / Meyer lemon oil

Chandon Blanc de Noirs

PETITE GREENS

Anjou pears / spiced pecans / goat cheese / jambon de Bayonne / Champagne vinaigrette / French bread croutons

Chandon Blanc de Blanc

BUTTERNUT SQUASH RAVIOLI

sage pesto / crispy shallot / pecorino romano

Ruinart Brut Rose

HERBS DE PROVENCE FLANK STEAK

truffled gaufrette / baby arugula / blackberry demi-glace

Veuve Cliquot Vintage Brut Rose

SEA SALT HONEY KETTLE CORN

with assorted cheeses

Veuve Cliquot "Le Grand Dame"