

BIN 38
~HAPPY HOUR PRIX FIXE MENU~

(guests select one item from each course)

FIRST

Sweet Corn Soup

poblano chilies, coriander, crispy sweetbread, pepitas
Wine Pairing: Falcor Trousseau Gris

Butter Lettuces

cherries, feta, almonds, rioja vinaigrette
Wine Pairing: Nobilo Sauvignon Blanc

SECOND

Risotto

summer squash & blossom, baby tomatoes, sweet peppers, grana padano
Wine Pairing: Glen Carlou Chardonnay

Chicken Roulade

butter beans, mustard greens, salsa verde
Wine Pairing: Michele Chiarlo Barbera d'Asti

Wild Boar Sugo

pappardelle, summer greens, basil, 63° egg
Wine Pairing: Durigutti Malbec

THIRD

Buttermilk Panna Cotta

summer berries, pistachios
Wine Pairing: D'Arenberg 'Sticky' Chardonnay

Ice Cream Sandwich

chocolate chip-walnut cookie, dulce de leche ice cream
Wine Pairing: Chateau de Jau Grenache Noir Banyuls

~\$27~

WINE PAIRING SUPPLEMENT
THREE ½ GLASSES -\$13