

BIN 38
~HAPPY HOUR PRIX FIXE MENU~

(guests select one item from each course)

FIRST

Onion Soup

63° hen egg, escabeche mushrooms, bread crumbs, parmesan

Wine Pairing: Schlumberger Pinot Blanc

Chicory Salad

caesar vinaigrette, white anchovy, shaved grana padano, charred bread

Wine Pairing: Telmo Rodriguez 'Basa' Verdejo/Viura

Cara Cara Orange & Fennel Salad

arugula, taggiasca olives, baked valbreso feta, almonds, fried shallots

Wine Pairing: Tangent Grenache Blanc

SECOND

Seasonal Vegetable Risotto

lemon, grana padano

Wine Pairing: Martin Codax Albarino

Grilled Country Pork Chop

salted pork & beans, broccoli rabe, bagna cauda

Wine Pairing: Domaine la Milliere Grenache

Pappardelle & Short Ribs

root vegetables, taggiasca olives, goat cheese

Wine Pairing: Michele Chiarlo Barbera d'Asti

THIRD

Abita Root Beer Float

coconut sherbet

Prosecco Float

strawberry sorbet

~\$30~

WINE PAIRING SUPPLEMENT - \$20