



ARGIOLAS

First Course

Oysters on the Half Shell with Vermentino Mignonette
2023 Argiolas "Is Argiolas," Vermentino di Sardegna, DOC

Second Course

Pasta con la Bottarga with Breadcrumbs
2021 Argiolas, "Is Solinas," Carignano del Sulcis, DOC

Third Course

Pan-Seared Tuna Steak over White Beans, Cherry Tomatoes & Parsley
2020 Argiolas "Senes," Cannonau di Sardegna, Riserva, DOC

Fourth Course

Crispy Pork Belly over Pecorino Polenta with Reduction
2020 Argiolas, "Korem," Bovale Isola dei Nuraghi, IGT

Dessert

Seadas Pastries with Honey
Argiolas, "Tremontis," Mirto dell'Isola di Sardegna

Wednesday, April 16th at 6:30pm
\$199 plus tax and gratuity per person