

market table

# SPRING TASTING MENU

*with Rosé Wine Pairings | \$95*

MAY 14-27

## AMUSE

**Strawberry & Cucumber Gazpacho**  
*peekytoe crab, crispy shallots*

*Amegtoi Txakolina 'Rubentis' Rosé, 2017, Basque Country, Spain*

## FIRST COURSE

**Ricotta Cavatelli**  
*spicy sopressata, english peas, ramp greens*

*Pasini San Giovanni 'Il Chiaretto' Rosé, 2017, Lombardy, Italy*

## SECOND COURSE

**Sautéed Day Boat Codfish**  
*spinach, roasted fennel, pickled fresno chilies*

*Clos Cibonne Côtes de Provence Tibouren Rosé, 2016, Provence, France*

## DESSERT

**Rhubarb IC Sandwich**  
*sugar cookies*

*Elio Perrone 'Bigaro' Rosé, 2017, Piedmont, Italy*

