



Dinner at



Tuesday, September 10, 2024

6:00 pm

Peach, scallop, samphire and almond.

2021 San Salvatore Falanghina IGP

Oyster mushroom risotto with roasted strawberries and cacao-crust duck confit. Poultry reduction.

2021 Pala "Centosere" Cannonau di Sardegna DOC

Ragú of sandalwood-rubbed pork over housemade pappardelle, with tomato-plum sauce and Chinese five-spice.

2020 Tolaini "Al Passo" (Sangiovese/Cabernet Sauvignon/Merlot,) Toscana IGT

Seared eye of ribeye over roasted kabocha squash, with roasted walnuts and pomegranate gastrique.

2019 Rainoldi Sfursat di Valtellina DCGG (Chiavennasca (Nebbiolo))

A little something sweet for dessert.

\$130 plus tax and gratuity, with a percentage supporting Sonoran Restaurant Week.



Dinner at



Tuesday, September 10, 2024

6:00 pm

Peach, scallop, samphire and almond.

2021 San Salvatore Falanghina IGP

Oyster mushroom risotto with roasted strawberries and cacao-crust duck confit. Poultry reduction.

2021 Pala "Centosere" Cannonau di Sardegna DOC

Ragú of sandalwood-rubbed pork over housemade pappardelle, with tomato-plum sauce and Chinese five-spice.

2020 Tolaini "Al Passo" (Sangiovese/Cabernet Sauvignon/Merlot,) Toscana IGT

Seared eye of ribeye over roasted kabocha squash, with roasted walnuts and pomegranate gastrique.

2019 Rainoldi Sfursat di Valtellina DCGG (Chiavennasca (Nebbiolo))

A little something sweet for dessert.

\$130 plus tax and gratuity, with a percentage supporting Sonoran Restaurant Week.