Chef’s Table - Fresh Pasta Made Simple
Featuring Chef John Brewster
Thursday, January 21, 2016

Starters

Butternut Squash Gnocchi
Sage Brown Butter, Parmesan Cheese
Dairy, Eggs, Wheat*

Lobster Mac & Cheese
Bechamel, Three Cheese Blend, Confit Panko
Dairy, Eggs, Shellfish, Wheat*

Featured Wine Pairing: Franciscan Chardonnay

Entrées

Salmon Ratatouille
Dairy, Eggs, Fish, Wheat*

Mrs. Rossi’s Linguine & Meatballs
Dairy, Eggs, Wheat*

Featured Wine Pairing: Greystone Petite Syrah

Desserts

Pastia
Noodle Pudding with Anise and Vanilla
Dairy, Eggs, Wheat*

Oreo Raviolo
Chocolate Pasta with Cream, Raspberry Sauce, Oreo Crumbles
Dairy, Eggs, Wheat*

Featured Wine Pairing: Croft Port Tawny

*Denotes allergy information
For your safety, please inform our staff if a person in your party has a food allergy and may need additional information pertaining to our menu.