

FORK + BOTTLE

TO START: Rosato 2015

Chicken Liver Pate

kentucky strawberry, pecorino & black pepper

White Bean Puree

balsamic & sage

FIRST: Comitale Bianco 2014

Florida Snapper Crudo

fennel, cucumber & apple

SECOND: Casarsa 2009

Hand-Cut Pappardelle

kentucky rabbit, wild mushrooms & kale

THIRD: Vigna Bastignano 2013

Spit-Roasted Porchetta

braised cannellini beans, sweet potatoes, collards & sage

FORTH: Vin Santo Del Chianti Classico 2008

Sheep's Milk Cheesecake

winter citrus shortbread & walnuts

03.03.17

EXECUTIVE CHEF
@jonathanksearle



CULINARY TEAM
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