

SPRING WINE FLING

march 20-march 31

choose one starter & one main with wine pairing \$55 per person

APPETIZER

DUCK CONFIT DUMPLINGS

consomme, scallions, enoki mushrooms, roasted black garlic, chili oil

 *roste sangiovese superiore*

TUNA POKE

yuzu dressing, toasted sesame seeds, red onion, julienne spring onion & radish

 *robola of cephalonia*

BEET RAVIOLI

thinly sliced red & gold beets, stuffed with herb & lemon ricotta
, pesto drizzle, toasted pistachios

 *robola of cephalonia*

ENTREE

SPRING LEG OF LAMB STEW

fennel, carrots, parsnips, potatoes, braising jus

 *roste sangiovese superiore*

HOUSE MADE RAVIOLI

shiitake mushroom & goat cheese, melted leek thyme butter sauce

 *fonteleoni italian white*

CHESAPEAKE BAY LINE CAUGHT ROCKFISH

artichoke, pancetta, white beans, shrimp broth & broccolini

 *fonteleoni italian white*

STEAK FRITES

grilled flat iron steak, house steak sauce, fries, petit house salad

The  *goros alicante monastrell*

DISH & DRAM

NEIGHBORHOOD GASTROPUB



SPRING
WINE
Fling