

—◆— *The* **A N N E X K I T C H E N** —◆—

FROM THE KITCHEN

A.K. BURGER (10 orders)

house grind, fontina, balsamic onion, arugula, aioli
10

CASTELFRANCO RADICCHIO SALAD

fuyu persimmon, radish, paramigiano, lemon cream dressing
12

SQUID INK LINGUINE

seafood ragu, fresno chilies, breadcrumbs
26

GRILLED WILD MAHI MAHI

tomato, white wine, capers, fingerling potatoes
32

BISTECCA FIORENTINA

brandt farms porterhouse steak, 40 oz. (serves 2-3)
choice of 2 sides or 1 salad
105

FROM THE CELLAR

TRAMIN "STOAN" BIANCO 2016

Chardonnay 65%, Sauvignon 20%, Pinot Blanc 10%, Gewürztraminer 5%

Südtirol-Alto Adige, Italy

14 / 56

Alto Adige is the dynamic winegrowing region at the northern end of Italy that combines a brisk alpine climate, mountain viticulture and complex geology with the brilliance of Mediterranean sunshine. The vintages fantastic fall slowed the ripening process, and the harvest started about a week later than average.

This set a perfect window for mature grapes and their harvest. This offering presents a very balanced, powerful, juicy and complex structure.

pairing : butternut squash agnolotti, salmon

LUIGI GIORDANO LANGHE ROSSO DOC 2016

Langhe, Italy

14 / 52

A stone's throw from Barbaresco's village centre, the winery and its vineyards were founded by Giovanni Giordano in the 1930s during a time of profound crisis in the Italian wine world. Luigi Giordano is now a fourth-generation winery whose vineyards are planted in some of Barbaresco's most prestigious crus.

Gorgeous bright ruby color with red fruits and notes of mushroom, leather and sweet tobacco. Pleasantly high acid and dusty finish.

pairing : salumi, butternut squash agnolotti, taliatelle

