

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

FROM THE KITCHEN

BURRATA MOZZARELLA

local figs, honey, smoked prosciutto, breadcrumbs

14

MOZZARELLA “DI BUFALA” DOP

buffalo mozzarella (campagna, italy), san danielle prosciutto

18

LASAGNA

traditional bolognese meat sauce, basil

22

BISTECCA FIORENTINA

brandt farms porterhouse steak, 40 oz. (serves 2-3)

choice of 2 sides or 1 salad

95

FROM THE CELLAR

TERLAN CHARDONNAY DOC 2015

Trentino-Alto Adige, Italy

14 / 52

This region in northern Italy borders Switzerland and Austria. Known for medieval castles such as Schloss Tirol, Castel Roncolo and Castel d'Appiano, it encompasses part of the Dolomites, a section of the Italian Alps known for sawtooth limestone peaks. A touch of pear gives the Chardonnay a mouthfeel that is very soft and harmonious combined with sweetish exotic fruit components. Its slightly mineral note makes this wine very smooth and adds an intriguing contrast.
pairing : tagliolini, mahi mahi

CATENA APPELLATION SAN CARLOS CAB FRANC 2015

San Carlos, Argentina

13 / 48

Family vintners for over 100 years, the Catenas are recognized for their pioneering role in high-altitude viticulture in Argentina. Sourced from the family's historic vineyards in San Carlos where the sandy-loam soils and mountainous climate yield a wine with concentrated ripe red berries, a touch of eucalyptus and black pepper, robust tannins and smooth lengthy finish.
pairing : tagliatelle with lamb, sliced hanger steak

