

—◆— *The* **ANNEX KITCHEN** —◆—

FROM THE KITCHEN

THAO FARMS CAULIFLOWER  
pickled shallots, calabrian chili aioli  
12

LASAGNA  
traditional bolognese meat sauce, basil  
24

SQUID INK LINGUINE  
seafood ragu, fresno chillies, 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

### CATENA APPELLATION SAN CARLOS CAB FRANC 2015

San Carlos, Argentina

14 / 52

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

