

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

FROM THE KITCHEN

BURRATA MOZZARELLA WITH ENZO “OLIO NUOVO”  
newly harvested local olive oil, jacobson sea salt, wood grilled bread  
15

SWISS CHARD GNOCCHI  
mary's free range duck ragu  
20

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  
95

## FROM THE CELLAR

### J VINEYARDS CUVÉE BRUTT

12 / 48

Crisp lemon peel, honeysuckle with a mix of fuji apple and grapefruit interlaced with toast, caramel and almond flavors on the palate.

pairing: mussels, salmon

### TERLAN CHARDONNAY DOC 2015

Trentino-Alto Adige, Italy

11 / 46

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

### ROCCA SCHIAVINO DOC ROSSO DI MONFERRATO 2009

Piemonte, Italy

15 / 56

40% cabernet sauvignon, 20% merlot, 20% barbera, 20% nebbiolo

Merlot and Cabernet have adapted extremely well to the climate of the Monferrato hills. The wine has a beautiful intense ruby color, with good aromas of ripe red fruit, cassis, tobacco and spicy notes. In the mouth the tannins are sweet with fruity aromas of great complexity, good structure and long persistence.

pairing: porcini rubbed rib-eye, sliced hanger steak

