

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

FROM THE KITCHEN

BURRATA MOZZARELLA WITH “PEPERONATA”

wood grilled bread, jacobson sea salt

16

SUNDAY RAGU

fusilli, short rib ragu

20

SWISS CHARD GNOCHI

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
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

CATENA APPELLATION SAN CARLOS CAB FRANC
San Carlos, Argentina
12 / 48
100% cab franc

San Carlos provides sandy-loam soils and mountainous climates that yield a wine with concentrated ripe red berries, a touch of eucalyptus and black pepper, robust tannins and smooth lengthy finish.
pairing: gnocchi with duck ragu, short rib

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

