

JONATA WINE DINNER MENU

Executive Chef Michele Lisi – Tuesday, Aug 22, 2017

stuzzichini

Crostino di Pomodoro Verde

apulian burrata, green tomato marmellata

Ahi Tuna Tartare

ahi tuna, meyer lemon, capers, english cucumber cup

Paring Rose of Pinot Noir 2016

antipasti

Capesante

roasted scallops, sunchoke crema, toasted walnuts, crispy salsify

The Hilt, 'Vanguard,' Chardonnay 2014

Risotto

risotto with Kabocha squash, Norcia Black Truffle

The Hilt, 'Old Guard,' Pinot Noir 2014

pasta

Pappardelle

pappardelle, Colorado lamb ragu', Castalmengo cheese, crispy roseary

JONATA, 'Tierra,' Sangiovese 2007

secondi

Braciola di Cervo

roasted venison chop, Oregon chanterelles, grilled polenta,
bing cherry riduzione

JONATA, 'Alma,' Cabernet Franc 2013

dolci

Sorbetto

coconut sorbet

Nerano House-Made Limoncello

Price per person is \$175 plus tax and gratuity