

Artichoke Cafe

W E D N E S D A Y W I N E D I N N E R

A Trip To Italy

February 6, 2019

amuse

first

JUMBO LUMP CRAB SALAD
cucumber / chive lemon oil / mango sphere

Feudi di San Gregorio—Greco di Tufo 2017

second

COLD SMOKED WILD BOAR LOIN
peccorino truffled gnocci / forest mushroom / sour cherry gastrique

Bocca di Lupo Aglianico—Castel del Monte 2011

third

LOCAL GOAT CHEESE PANNA COTTA
poached pear compote / candied lemon zest

Sorì Gramela—Moscato d'Asti 2017

EXECUTIVE CHEF—MARTIN TORREZ

WINE STEWARD—RANDY KOLESKY