**July 7th & July 8th**

**Guest Chef David Gross of Panzano Restaurant**

**Wines by Estate Brands-Ed Martin**

**AMUSE**

**Beef Tartare**

Relish, Cured Egg Yolk, Brioche Toast

Cocchi Brut

**FIRST**

**Beet Salad**

Lemon Chevre, Arugala, Raspberry Balsamic, Rye Crouton, Shallot

2016 Collins San Ponzio Arneis

**SECOND**

**Potato Gnocchi**

Mushroom Mousse, Foie Gras, Parmesan Fondue

2012Marchesi Incisa della Rocchetta Rollone

**THIRD**

**Seared Veal Loin**

Sun Dried Tomato Polenta, Wilted Greens, Ciopollini Onion, Lemon Caper Butter, Cured Olive

2015 Collins San Ponzio Barbera

**DESSERT**

**Chocolate Tart**

Praline Caramel, Toasted Coconut, Malt Milk Gelato

Cocchi Barolo Chinato

 