6 course tasting with paired drinks

1.Scallops with lemon and pistachio
 French 75

2.
Prosciutto wrapped seared burratta, pickled cantaloupe, arugula, balsamic
Vodka cucumber coolie with lemon and basil

3.
seared calamari with chorizo, lemon butter

4.
bucatini , grana padana, lemon, soft yolk, pancetta, peas
Cab sav

5.
Butter poached cold water lobster, lemon cream, basil chili compressed watermelon, charred corn(
Sauv blanc

6.
Espresso brown sugar pork belly, corn cream, charred brussels, pickled onions
Pinot noir oregon