



PAOLO SCAVINO

Wine Dinner

Enjoy a five-course chef-curated menu thoughtfully paired with wines from Paolo Savino, showcasing the passion, craftsmanship, and character of his Italian winemaking.

FIRST COURSE

CRISPY ZUCCHINI FRITTERS

Garlic Aioli

Bianco, Sorriso, Langhe, Italy, 2024

SECOND COURSE

TOMATO SOUP

Torn Basil Leaf & Oil

Dolcetto d'Alba, Piedmont, Italy, 2023

THIRD COURSE

SEARED DUCK BREAST

Cherry Sauce, Sautéed Haricot Verts

Barolo, Bricco Ambrogio, Piedmont, Italy, 2011

FOURTH COURSE

PIEDMONTESE FILET

Mashed Potatoes, Garlic Thyme Jus

Barolo, Bric del Fiasc, Piedmont, Italy, 2010

FIFTH COURSE

CHOCOLATE CHERRY CHEESECAKE

Oreo Crust, Chocolate Sauce, Cherry Compote

Barbera d'Alba, Piedmont, Italy, 2024

GENERAL MANAGER JEFF HAMMOND | EXECUTIVE CHEF JUNIOR SANTOYO