

PASTA NIGHT

FIRST

Rosemary Focaccia, Chaseholm Farmers Cheese
Little Gem Lettuces, Herb Buttermilk, Spring Vegetables

Citrus Marinated Olives

Jacuterie Finocchiona

WINE PAIRING

SOAVE | GINI | MONTEFORTE D'ALPONE, IT | 2022

SECOND

CHOICE OF

Saffron Tagliolini, Little Neck Clams, Preserved Chilis Ricotta Spelt Cavatelli, Lamb Ragu, Ramps, Moliterno Sweet Pea Caramelle, English Pea, Fava Leaves

WINE PAIRING

CONVENTO | LANGHE ROSSO | LA MORRA, IT | 2021

Third

Tiramisu, Ladyfinger Cookie, Mascarpone, Coffee, Amaretto

WINE PAIRING

TAWNY PORTO | IO YEARS | GRAHAM'S | PORTUGAL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness.

Please inform your server of any allergies or dietary restrictions. We are more than happy to accommodate your needs.

@troutbeck.nv