Frisson Wine Dinner

7.30.19 | TUESDAY | 6:30 PM

5-Course Menu

$135 per person++

Hors D'oeuvres

TONNO CRUDO
AHI TUNA, JUMBO LUMP CRAB, BLACK CORAL, CUCUMBER, MEYER LEMON CRÈME FRAICHE
FRISSON, SAUVIGNON BLANC, 2018, SONOMA

Dinner

CAPESANTE
DIVER SCALLOP, CRUSHED CORN RISOTTO, RADISH, MAQUE CHOUX BRODO
FRISSON, CHARDONNAY, DUTTON RANCH, 2014, RUSSIAN RIVER

SPAGHETTI AL TARTUFO NERO
CACIO PEPE, ITALIAN BLACK TRUFFLE SHAVED TABLESIDE
FRISSON, CABERNET SAUVIGNON, 2015, DIAMOND MOUNTAIN

COSTOLETTE DI AGNELLO
COLORADO LAMB CHOP, SALSIFY, C ARROT, LOUISIANA SWEET PEAS, COGNAC MINT JULEP
FRISSON, GEROGE III, CABERNET SAUVIGNON, 2015, RUTHERFORD

Dessert
DELIZIA AL CIOCOLLATO
SEA SALT CARAMEL, CHOCCOLATE FELLUTINE, RASPBERRY PUREÉ
FRISSON, CABERNET SAUVIGNON, 2015, MT. VEDEER

POTENTE