

CONVERSATE

STEAK & SEAFOOD

ITALIAN WINE DINNER FEATURING DON TOMASI

WELCOME RECEPTION – *Baby Octopus*

Citrus Glaze. Crushed Pistachio.

Pickled Shallot. Aged Balsamic. Wild Leeks.
Borgo Magredo Prosecco

FIRST COURSE – *Scallop Crudo*

Citrus–Fennel Salad. Calabrian Chili Oil.

Sicilian Caper Emulsion. Basil Microgreens. Candied Lemon Zest.
2023 Grillo/Chardonnay

SECOND COURSE – *Pappardelle*

Hand-Rolled Pasta. Braised Wild Boar Ragù.

Shaved Pecorino Toscano. Rosemary Gremolata.
2021 Nero d'Avola

THIRD COURSE – *Wagyu Striploin*

Australian Wagyu. Caramelized Celeriac Purée.

Braised Baby Artichokes. Thyme-Infused Red Wine Jus.
2020 Nero Cabernet

FOURTH COURSE – *Tiramisu*

Espresso-Soaked Ladyfingers. Mascarpone Mousse.

Cocoa Tuile. Hazelnut Praline Crumble.
Espresso Martini Service

Thursday October 2, 2025 - 6:30pm

\$150 per Guest – Taxes & Gratuity not Included

