

# Lodali Wine Dinner

## *Smoked Scallop*

*braised & smoked scallop | leeks | black sesame seed | chardonnay*  
+ *Lodali-Lorens Chardonnay 2015* +

## *Ravioli di Ossobuco*

*ossobuco | butter sage | roasted walnut*  
+ *Lodali-Lorens Barbaresco 2012* +

## *Scialatielli Burrata*

*scialatielli pasta | burrata pugliese | finished in grana padano cheese*  
+ *Lodali-Barbera d'Alba 2014* +

## *Intermezzo*

*lemon basil sorbet*

## *Waygu Beef*

*japanese waygu n.y. strip | three salts | demi glaze*  
+ *Lodali-Lorens Barolo 2012* +

## *Tortino al Cioccolato e Cuore Morbido*

*spicy chocolate | marshmallow fluff*  
+ *Collefrisio-Le Cave della Guardiuccia Brut 2015* +

*\$160 per person*

*July 12, 2018 | 6:00 PM*