



**The Communal Table
With Wine Director Mark Shishido**

Tuesday, August 18, 2015

“Taste of Italy”

Amuse

Li Hing Mui Olives

Nicoise, Castelvetro & Calamata Olives, Marcona Almonds, Housemade Ricotta Cheese
Prosecco, Ruggeri & C. Extra Dry, Veneto, Italy

Grilled Tako and Pepperoni Relish

Seeds, Nuts, Bagna Cauda

Falanghina, Feudi di San Gregorio, Campania, Italy, 2013

Garlic Shrimp and Crab Pasta

Truffle Butter, Garlic, Black Pepper Oil

Mataossu, Punta Crena, Liguria, Italy, 2013

Seared Ahi Spicy Tomato

Trebbiano, Monastero Suore Cistercensi, "Coenobium", Lazio, Italy, 2012

Porchetta “Ssam”

Onion Marmalade, Moo Shu, Okolehao Prunes, Lemon Chutney

Sangiovese (blend), Castello di Bossi, "Corbaia", Tuscany, Italy 2001

Brunello di Montalcino, Ciacci, "Pianrosso", Tuscany, Italy 2008

“Biscotti”

Macadamia Nut, Raisin

Vin Santo del Chianti, Volapaia, Tuscany, Italy, 2007

“Tiramisu” Verrine

Affogato

About The Communal Table:

Wine Director Mark Shishido is inviting an exclusive group of (9) to take a deeper look into food and beverage pairings. Through a series of different courses, The Communal Table will delve behind the scenes, or in this case behind the bar to learn more about the relationship between these sweet and savory dishes and their alcoholic companions.