AIONA PRIX THREE

$75 PER PERSON

VEGETARIAN MODIFICATIONS UPON REQUEST

COURSE ONE

Maroulosalata Radicchio - Mizithra - Pistachio - Citrus

Vermentino, Commune, El Dorado Co. 2024 $18

OR

Squash & Pear Bisque Brown Butter Crema - Sage - Aleppo - Walnut

Albariño, Lagar de Cervera, Rias Baixas 2025 $16

COURSE TWO

Baharat Ribeye Labneh - Assorted Mezze - Spiced Jus

Nebbiolo, Paolo Scavino, Barolo 2022 $35

OR

Grilled Scallops Sunchoke - Tokyo Turnip - Fennel Soubise

Chardonnay, Saxon Brown *Green Acres Hill Vineyard* Carneros 2020 $25

COURSE THREE

Medjool Date Pudding Ember Caramel - Greek Yogurt Gelato

Madeira, Broadbent, *5 Yr Reserve* $14

OR

Tiramisu Espresso - Mascarpone - Cocoa

Brachetto, Malvirà *Birbet* NV $16

5% surcharge will be added to provide a living wage and benefits to our employees.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."