

pasta tasting

flour
+ water

SF
RESTAURANT
week

amberjack crudo with satsuma, radish,
buddha's hand citrus & poppyseed

2017 Ca dei Zago, Glera, Col Fondo Prosecco, Veneto

turmeric & sweet potato cappelletti with yuzu,
chive & salmon roe

2017 Giovi, Nerello Mascalese, Etna, Sicilia

fennel pollen chitarra with dungeness crab,
dill, romanesco & fermented habanero

2017 Agnanum, Falanghina, Campi Flegrei, Campania

duck casonsei with pickled red beet,
huckleberry mostarda & horseradish
&

toasted farro orecchiette with braised veal shank,
roasted gold beet & hazelnut

2016 Cosimo Maria Masini, Sangiovese, Nicole, Toscana

spiced autumn squash gelato with cranberry &
brown butter

2016 Antica Torino, Vermouth di Torino, Piemonte

65 per person

40 optional wine pairings

35 signed cookbook: *flour+water pasta* by Thomas McNaughton

participation is required by the entire party

no substitutions

1.23.19 through 1.31.19