



4820

BakerStreet

Dinner Series

I

SEA BREAM CRUDO

radish top pesto, citrus supremes, pickled celery, bulls blood micro greens

Pinot Grigio, Pighin

II

CRAB RAVIOLO

creamed leeks, tomato confit

Grillo, Sur Sur 2018

III

HOUSEMADE MOZZARELLA & RICOTTA

roasted beets, candied kumquats, pistachios

Le Rose, Regaleali 2018

IV

BRAISED PORK CHEEK

polenta, mustard greens, hazelnut gremolata, whole grain mustard jus

Etna Rossa, Sul Vulcano 2016

V

GRILLED DRY AGED RIBEYE

romanesco, wild mushroom ragu, roasted shallots, pancetta lardons, red wine reduction

Nero d'Avola, Regaleali 2016

VI

BOMBOLINI

vanilla mascarpone, blackberry compote

Riserva, Salice Salentino 2015

