

TASTING TABLE
DINNER TALES
LUCQUES

Menu

SPRING VEGETABLE SALAD

Burrata, farro, tabbouleh vinaigrette

2010 Chateau Sainte Marie, Entre Deux Mers

PANCETTA-WRAPPED BLUEFISH

Fennel gratin, verjus, roasted grapes

2009 Evening Land, Seven Springs Vineyard, Eola-Amity Hills, Oregon

BRAISED BEEF SHORT RIBS

Pecorino pudding, cavolo nero, tomato confit, fava bean pesto

2008 La Spinetta, Barbera d'Alba, Ca' di Pian

CHURROS Y CHOCOLATE

2004 Mas Amiel, Maury