



## *Philly Wine Week*

*5 courses with wine pairing \$55*

*March 22nd-29th*

### **1ST BITE**

*salmon crudo*

fennel, tangerine, toasted rice

*brut champagne*

*de perriere 'cuve clos' - n/v*  
burgundy, france

### **2ND BITE**

*beet tartare*

walnuts, caraway, green apple

*chardonnay*

*firetiere tradition - 2015*  
loire valley, france

### **3RD BITE**

*diver scallop noodles*

cauliflower, brown butter,  
lobster sauce

*bordeaux blanc*

*chateau de cappes - 2014*  
bordeaux, france

### **4TH BITE**

*crispy organic chicken*

roasted carrot, sesame, chicken mole

*tempranillo*

*vina herminia - 2015*  
rioja, spain

### **5TH BITE**

*hot chocolate chip cookie dough*

vanilla bay ice cream, malted milk

*port*

*quinta do noval - 10yr*

*menu by jason cichonski*