

PASTA NIGHT

FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Home Farm Spinach, Great Hill Blue, Asian Pear, Radish

Wild Hive Navy Bean Dip, Aji Dulce, Carta Di Musica

Honey Nut Squash, Chaseholm Farmers Cheese, Chili Crisp

Wine Pairing

PINOT GRIGIO | THREE PEARS | 2022 | LODI, CA

SECOND

CHOICE OF

Saffron Radiatore, Peekytoe Crab, Silk Chili, Negi Scallion, Basil

Spelt Gemelli, Duck Ragu, Pecorino Toscano

Ricotta Agnolotti, Spigarello, Sunchoke

WINE PAIRING

PINOT NOIR | PAVOLINO | 2022 | ITALY

THIRD

Almond Raspberry Tart, Vanilla Crema

WINE PAIRING

AMARO NONINO | FRUILI, ITALY

FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,

Thistle Pass, Sharon Mountain Greens, Chaseholm

Please inform your server of any allergies or dietary restrictions. We are more than happy to accommodate your needs.

@troutbeck.nv