

TROUTBECK

YOUTBECK

## PASTA NIGHT

### FIRST

Rosemary Focaccia, Whipped Ricotta

Citrus Marinated Olives

Yukon Gold, Smoked Paprika, Garlic Aioli, Parmesan

Koginut Squash, Snapdragon Apple, Miso Butterscotch, Pepitas

Young Lettuces, Fennel, Citrus

### WINE PAIRING

GAVI | LA GIUSTINIANA | TERRE  
ANTICHE | 2024 | IT

### SECOND

### CHOICE OF

Farfalle, Mushrooms, Herb Cream, Moliterno

Spelt Rigatoni, Garleek Sausage, Broccoli di Ciccio, Pomodoro,  
Parmesan, Basil

Campanelle, Confit Bluefin Tuna, Bagna Cauda

### WINE PAIRING

NEBBIOLO | GIANFRANCO ALESSANDRIA | 2024 | IT

### THIRD

Vanilla Panna Cotta, Orange, Shortbread

### WINE PAIRING

AMARO NONINO | AMARO | ITALY

### FEATURED FARMS

Wild Hive, Norwich Meadows, Home Farm, Harlem Valley Homestead,  
Thistle Pass, Sharon Mountain Greens, Chaseholm

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodbourne illness

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