



GRAFTON STREET

APPETIZER

Shredded Kale Salad

great hill blue cheese, grapefruit, crostini, pistachio vinaigrette
2017 Hopler Gruner Veltliner, Burgenland

Tuna Tartare

avocado yogurt, black radish, sesame, togarashi wonton chips
Lini 910 Lambrusco, Reggiano

ENTRÉE

Ricotta Gnocchi

roasted butternut squash, baby red kale, confit shiitake, pecorino brodo
2016 Masciarelli Montepulciano, Abruzzo

Guinness-Braised Short Ribs

heirloom corn grits, sautéed winter greens
2014 Silver Palm Cabernet Sauvignon, North Coast

DESSERT

Panna Cotta

goat's milk, macerated strawberries, basil granola
2015 Bel-Air Sauternes, Bordeaux

Porter Cake

raisins, walnuts, cinnamon, irish whiskey toffee
Montevina Zinfandel Port, Amador



\$28 PER PERSON

ADDITIONAL WINE PAIRING \$24 PER PERSON