

EST
PANORAMA
1990

Passover

Chef's Tasting Menu- 4 Courses \$45 per person

Friday April 19 – Saturday April 20

optional Sommelier-suggested wine pairings priced @ 3oz / 5oz / bottle

Matzo, Peperonata

1st Course

Matzo Ball Soup - matzo ball, caramelized cipollini & porcini brodo

bin#208 Franciacorta Brut, Antica Fratta nv 11 /19 /95

2nd Course

Sfoglietti - red beet stained pasta, pistachio pesto

bin#32 Ruché di Castagnole Monferrato "Tradizione" Montalbera '17 9.5 /14 /70

3rd Course

(Choice of)

Beef Short Rib - eggplant kugel, horseradish

bin#29 Vernaccia Nera "Serrapetrona" Fontezoppa '13 10.5 / 17 / 85

Salmon - zucchini latka, apricot salmoriglio

bin#68 Vermentino "Plinio~Maremma, Toscana" Bruni '17 9 / 15 / 75

4th Course

(Choice of)

Chocolate - dark chocolate ganache, meringue, blueberries, almond

Franklin Fountain Sorbet - mango

Other Kosher Wine Selections from Israel

\$13/glass \$65/bottle

Chardonnay "Galilee" Yarden '16

Syrah Rosé "Galilee" Gilgal '16

Syrah "Galilee" Gilgal '14

Cabernet Sauvignon "Galilee" Recanati '12