

## FIRST | 10

### **Squid**

roe, kimchi, pork belly

Konteki *Junmai Daiginjo* Sake

### **Mushroom**

dashi, egg, pineapple

Reverdy-Ducroux *Beau Roy* Sancerre

### **Chicken 'Foie - Gras'**

pistachio, strawberry, apple

Hexamer *Quarzit* Riesling

### **Tomato**

buratta, cucumber, esplette

Commanderie de la Bargemone Rosé

### **Caviar**

monkfish, cauliflower, fig

supplement + 5

Pierre Morlet *Grand Réserve* Champagne

## NEXT | 14

### **Pork Belly**

bacon, peach, onion

Garnet Pinot Noir

### **Beet**

arugula, raspberry, chevre

Schmitt-Wagner *Herrenberg* Riesling

### **Beef Tartar**

mustard, caper, horseradish

Domaine Richou *Les 4 Chemins* Anjou

### **Hamachi**

jasmine, melon, chili

Frisk *Prickly* Rosé

### **Gnocchi**

ricotta, black truffle, butter

shaved black truffle | supplement + 5

J Vineyards Chardonnay

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**Enotria Experience** | 4 courses, intermezzo, wine pairing | 75

# restaurant **ENOTRIA** winebar

FOOD MADE FOR WINE MADE FOR FOOD

## MAIN | 20 / 30

### Arctic Char

eggplant, green curry, buckwheat

Dr. F. Weins Prüm *Würzgarten* Riesling

### Day Boat Scallop

passion fruit, vadouvan, yogurt

Laird Family *Cold Creek* Chardonnay

### Chicken

corn, chanterelle, farro

Il Bruciato *by Guado al Tasso* Super Tuscan

### Lamb

bean, nicoise, thyme

supplement + 4 / 8

Belle Glos *Las Alturas* Pinot Noir

### Dry-Aged Rib Eye

potato, onion, egg

supplement + 4 / 8

Cedar Knoll *by Palmaz* Cabernet Sauvignon

## SWEET | 10

### St. Andre

plum, oats, mache

Château de Rayne Vigneau Sauternes

### Roasted Tomato

mascarpone, raspberry, basil

Royal Tokaji 5 Puttonyos Aszú

### Greek Yogurt

blackberry, brown butter

Michele Chiarlo *Nivole* Moscato d'Asti

### Caramel

milk chocolate, cashew, smoke

Gonzales Byass *1847* Oloroso Dulce Sherry

### Dark Chocolate

malt, pretzel, porter

Blandy's *10 Year* Malmsey Madeira

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Service charge of 18% will be added to parties of six or more