

# BACARO

## TASTING MENU

### FRESH BURRATA

fried artichokes, arugula, balsamic, sea salt

*Poggerino Brut Rose, Tuscany, Italy 2010*

### ROASTED WHITE ASPARAGUS

black truffle, chive, chili flake, buerre blanc

*Freiherr Langworth von Simmern 'Baroness Andrea', Rheingau, Germany 2013*

### SPAGHETTI ALLA CHITARRA

veal and wagyu meatballs, tomato soffrito, parsley, pecorino

*Ronco Severo 'Artiùl', Friuli, Italy 2012*

### WILD ALASKAN HALIBUT

chanterelles, crispy pancetta, green garlic, lemon butter

*Samuel Billaud Chalbis 'Les Grands Terroirs', Burgundy, France 2014*

### SEARED 7<sup>oz</sup> FILET OSCAR

green and white asparagus, king crab, fried potatoes, béarnaise

*Tenuta di Valgiano, Tuscany, Italy 2013*

### LINCOLN LOG

grilled baguette

### CHOCOLATE TART

caramel, sea salt, whipped cream

*Sandman 10 year Tawny*

Seven Course Tasting Menu	85.00
Wine Pairing Supplemental	40.00