

OLD VINES SUPPER CLUB

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Delicata Squash

Pears, Cranberries, Baby Kale, Ricotta Salata, Pepitas

2021 Louis Jadot Rosé Of Gamay

Salmon Crudo

Pomegranate, Orange, Fennel, Buttermilk

2020 Field Recordings "Fiction" Rosé

SECOND

Braised Short Rib Ravioli

Taleggio Cream, Pepper Jelly, Crispy Garlic

2021 Delille Cellers "Métier" Cabernet Sauvignon

Black Cod

Miso Glaze, Parsnip Purée, Mushrooms, Baby Bok Choy

2021 Cunat Family "Materra Estate" Chardonnay

THIRD

Crispy Chicken Roulade

Sweet Potato Purée, Bacon, Kale, Braised Pearl Onions

2020 Anton Bauer Wagram Pinot Noir

Waygu Flank Steak (+ \$10)

Potato Pave, Chimichurri, Parsley Garlic Cream

2021 Torbreck "Woodcutter's" Shiraz

FOURTH + \$14

Dessert

Chef's Selection

WINE PAIRING + \$35.00 PER PERSON



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.