

HOUSE OF SMITH

WED, APRIL 5TH 7 PM

Popup Sparkling Wine '19

House-Made Salmon Gravalax Crostini

whipped dill cream cheese, crispy capers, lemon oil

Sixto Uncovered Chardonnay '17

Sesame Crusted Ahi Tuna

rainbow spring vegetable, soy, and spicy lemon aioli

K Vintners, Powerline Viognier,

Walla Walla Valley '19

Bacon Wrapped Veal Tenderloin

creamy polenta, broccoli rabe, veal demi-glaze

K Vintners "Roma River Rock Vineyard"

Walla Walla Valley '19

Double Rack of Lamb

scalloped potatoes, baby carrots,
mustard-shallots sauce

B. Leighton Olsen Brothers

Vineyard Syrah, Yakima Valley '18

Triple Chocolate Panna Cotta

blackberry compote and crispy almond tuile cookies

Sparkling Dessert Cocktail

\$150 per person

(excludes taxes & gratuity).

RSVP HERE
OR CALL
203-454-4922



GABRIELE'S
ITALIAN STEAKHOUSE