

Mediterranean Summer

Chestnut Tree Bistro @ Steve's Wine Bar

Chefs Suzanne Schneider Johnson & Rossana Iodice Cacal

Eggplant & Pecorino

Eggplant caponata with onions, celery, capers, olives and pine nuts.

Pecorino crisp

Wines: Neleman Verdejo and Sorbara Lambrusco

Lamb & Farro

Seared lamb tenderloin, thin sliced & marinated with olive oil, garlic & fresh herbs

Farro and chickpea salad with roasted bell peppers, sun-dried tomatoes, red onion and citrus-tahini sauce.

Wines: Zestos Garnacha and Zion 'Capital' Cabernet

Tomato & Mozzarella

Heirloom cherry tomato sorbet

Mozzarella mousse

Basil infused extra virgin olive oil

Wines: Italo Cescon Pinot Nero and Fattoria Poggio Alloro Chianti

Octopus & Potatoes

Octopus carpaccio

Chilled potato puree

Olive tapenade

Wines: Arnaud Lambert Saumur and Banfi 'Stil Novo' Governo Sangiovese

Orange & Chocolate

Fresh orange cake

Dark chocolate mousse

Blood orange coulis

Wine: Bauer Haus Riesling