

L' P E R A

First Course

Heirloom Tomato Slices, Green Olives, Mint, Basil, Bread Shrimp, Crispy Onion & Vinaigrette Dressing

Wine suggestion: Taittinger La Francaise Brut France NV \$20

Second Course Choices

Homemade Giant Ravioli Filled with Sauteed Spinach, Ricotta Cheese, Lemon Zest & Egg Yolk, In a Brown Butter Sage Sauce, Truffle Peelings & Shaved Parmigiano

Wine Suggestion: Dourthe La Grande Cuvee Bordeaux Sauvignon Blanc \$12

OR

Fish of the Day, Mascarpone & Avocado Sauce, Kalamata Olives, Red Onion, Capers & Tomato Tapenade; Scallop Potatoes

Wine Suggestion: Carmel Road Santa Lucia Highlands Pinot Noir \$16

Third Course

Coffee Panna Cotta, Chocolate Ganache, Raspberry Marmalade

Cocktail Suggestion: Illy Espresso Martini \$15