



KERMIT LYNCH
WINE MERCHANT

COURSE ONE

BRESEOLA & PROSCIUTTO DI PARMA

*Arugula, Raspberry, Lemon, Grana Padano, 25 Year DOP Balsamic, Duck Fat Focaccia
Fattoria Moretto, Lambrusco Grasparossa di Castelvetro, Emilia-Romagna, Italy*

COURSE TWO

VARIATIONS OF CRUDO

~King Salmon, Pineapple Miso, Crème Fraiche~

~Big Eye Tuna, Yuzu, Jalapeno, Avocado~

~Kauai Shrimp, Lemon, Garlic, Tomato~

Collelva, Verdicchio, Marche, Italy

COURSE THREE

MAINE LOBSTER AGNOLOTTI

*Blood Orange & Vanilla Braised Leek, Sauce American, Tarragon
Collelva, Lacrima, Marche, Italy*

COURSE FOUR

JAPANESE A5 WAGYU CENTER CUT NY STRIP

*Aligot Potato, #1 Porcini, Madeira Jus, Summer Black Truffle
Cantine Elvio Tintero, Barbaresco, Piedmont, Italy*

DESSERT

CHOCOLATE-CARDAMOM SEMIFREDDO

*Saffron Poached Rhubarb, Almond Tuile
Italian Dessert Cocktail*

Tables are available from 5:00 to 8:30 on Thursday June 6th. This dinner is tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is \$150 for the five-course tasting menu and wine pairings and \$100 for menu only no alcohol, prices are calculated before tax and gratuity. Please mention any food allergies at time of booking so we can prepare a substitution. We cannot accommodate last minute substitutions the evening of the event or a fully vegetarian menu. Reservations are available through our Basquetulsa.com, on [OpenTable](https://www.opentable.com), or call 918-442-2996