

# nektar

\$35.00 Three Course

\*Wine Pairing \$20

## **Beet Salad**

Roasted golden & red beets, chèvre, arugula, pecan

\*Ostatu Rioja Blanco, Rioja Alavesa, Spain

## **Honey Tomato Bruschetta**

Whipped ricotta, thyme, basil

\*Evolucio Furmint, Tokaj, Hungary

## **Portobello Fries**

Thick cut portobello mushrooms, truffle & mustard aioli

\*Murgas Vinha do Arneiro, Lisboa, Portugal

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## **Mapo Ragu**

Pork, lo mein, boy choy, douchi, Chinese 5-spice, basil

\*Sidonio de Sousa Colheita, Bairrada, Portugal

## **Mushroom & Goat Cheese Flatbread**

Cremini, scallion, roasted red pepper sauce

\*Bernebeleva Camino de Navaherreros, Madrid, Spain

## **Bacon Wrapped Dates**

Pitted dates, almond, roasted red pepper sauce

\*Weingut Markus Huber Zweigelt, Traisental, Austria

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## **Spinach & Chickpea**

Cumin, roasted garlic, saffron, paprika

\*Qunita da Mariposa, Dao, Portugal

## **Meatball Sliders**

Beef, tomato, fontina, basil

\*La Posta Bonarda Estela Armando, Argentina

## **Italian Grilled Cheese**

Provolone, fontina, parmesan, bleu d'auvergne, tomato, pesto

\*Alex Gambal Aligote, Burgundy, France



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## **Octopus**

Aged Balsamic, mango, extra virgin olive oil

\*Quinta da Mariposa, Dao, Portugal

## **Lamb Merguez Flatbread**

Spicy lamb sausage, gruyère, blue cheese sauce, apple compote, arugula

\*Murgas Vinha do Arneiro, Lisboa, Portugal

## **Smoked Duck Salad**

Apple, dried cranberry, arugula, Blue d'Auvergne

\* Los Dragones Alfíl Clarete, Argentina

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## **Short Rib**

Yukon mashed, Shoestring Onion

\*La Posta Bonarda Estela Armando, Argentina

## **Pokè Bowl**

Ahi tuna, soy sauce, sesame, maui onion, nishiki rice

\*The Vice 'Brooklynites', Napa Valley, CA

## **Mushroom Mac & Goat Cheese**

Seasonal wild mushrooms, chevre,  
breadcrumbs  
\*Bernebeleva Camino de Navaherreros,  
Madrid, Spain

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**Beef Wellington**

Petit filet, pate, mushroom, yukon  
mashed  
\*El Enemigo Cabernet Franc, Mendoza,  
Argentina

**Scallops**

Thai curry, coconut lime broth, spicy  
\*Evolucio Furmint, Tokaj, Hungary

**Truffle Ravioli**

Ricotta ravioli, truffle, Madaio  
Calcagno cheese  
\*Chateau du Grand Bos, Bordeaux,  
France