

thursday, september second

presso fisso 45 per person

first course, choice of:

Watermelon and tomato salad with pistachio, watercress, cilantro and California burrata cheese

Crispy great Lakes smelt with banana peppers, lemon and pickled Michigan ramp aioli

second course, choice of:

Miller's Amish "BBQ" chicken with Nichols Farm creamed corn, crispy Becker Lane pork belly and summer slaw

Hand crafted potato gnocchi with braised Pinn-Oak Farms lamb, kale and heirloom tomato

third course, choice of:

Selection of three American artisanal cheeses

Local pear and dried cherry cobbler with Rooibos tea-spiced ice cream

Tonight's sorbet

Tonight's Stinky Cheese & Pairing 7

Mont Saint Francis, raw goat's milk- Capriole, Greenville, IN paired with local, organic Koval Rose Hip Liqueur

wine pairings 3 wines 25

First course

2005 Classic Vintage Brut, Iron Horse, Green Valley, California
Our favorite sparkler, rich, balanced and so delicious with food

Second course

2007 Chardonnay "Estate" Grgich Hills, Napa Valley, California
Classic California Chardonnay, bio-dynamically farmed from organic grapes

or

2005 Merlot "Estate" Grgich Hills, Napa Valley, California
Mouth-filling, earthy and luscious wine for even the most jaded Merlot critics

Third course

2006 Violetta "Estate" Grgich Hills, Napa Valley, California
Orange blossom, honey and toasted almond in the nose with a long, sweet finish

a la carte

appetizers

Nichols Farm beet carpaccio with local goat's milk cheese and citrus-dill vinaigrette 10

Whipped smoked Great Lakes whitefish with focaccia crostini and shaved vegetable salad 10

Terzo Piano chopped salad with cantaloupe, avocado, green beans, radishes, La Quercia speck, Marieke gouda cheese and creamy tarragon dressing 11

Terzo Piano Antipasto: La Quercia prosciutto and coppa, Russo spicy sopressata, Dreymler and Kray Milano salami, Pleasant Ridge Reserve cheese and marinated vegetables 15

Flatbread with crispy Becker Lane pork belly, roasted cipollini, almond-herb pesto, California burrata cheese 17

PEI mussels steamed with white wine, salsa verde, almond and orange 13

Tomato flatbread with grilled tropea onions, summer squash, mint, ricotta and mozzarella cheeses 16

entrees

Hand crafted spaghetti with McWethy Farms cherry tomatoes, ricotta, toasted garlic, herbs and pine nuts 19

Grilled Dietzler Farm flat iron steak with Nichols Farm turnip puree, summer vegetables and black peppercorn sauce 28

Hand crafted stracci with pancetta, tomato, braised green beans and toasted parmesan 19

Roasted Alaskan Salmon with grilled panzanella and McWethy Farms tomato vinaigrette 26