

Michael Alberini's Restaurant & Wine Shop

Priest Ranch Cabernet (2018) \$15/62

Aromas of ripe jammy berries, oak, and licorice. With good tannin structure and balanced acidity on the palate, you can taste hints of vanilla, black cherry, cassis, and plum.

Chateau Virgile Rosé 7/23

Red berry and Spring flowers on the nose. Voluptuous red berry on the center with essence of orange zest, leading to an exceptionally clean finish with bright acid notes echoing hints of strawberry.

Burratta Dolce \$10

Fresh and creamy mozzarella, spinach, charred peaches, cracked pepper, and balsamic reduction.

New York Strip and Langostino \$35

New York Strip, char-grilled, langostino garlic butter, whipped Yukon golds (Suggested Wine Pairing: Chateau Virgile Rose).

Airline Chicken Breast \$20

Airline Chicken, herbs de Provence pan-seared, sliced, whipped Yukon, white wine lemon cream (Suggested Wine Pairing: Alexander Brown Chardonnay).

Pan-fried Black Grouper \$28

Fresh black grouper, pan-fried, saffron risotto, lemon brown butter. (suggested wine pairing: Benziger Sauvignon Blanc)

Pan-Seared Scallops \$32

Jumbo Sea Scallops, pan-seared, Romano polenta, toasted almonds, Frangelico cream (Suggested Wine Pairing: Benziger Sauvignon Blanc).

Steak Tips Tortellini \$20

Braised filet tips, sautéed button mushroom, gorgonzola fondue, cheese tortellini, green onion, onion straws