

STATE STREET

# PROVISIONS

## FIRST COURSE

### **Yellowtail Tartare**

Fried Sea Beans, Calabrian Chili Oil, Roe  
*Tara-Rua, Sauvignon Blanc, New Zealand \$10*

### **Sorrel & Fava Bean Panzanella**

Confit Lemon, Red Onion, Smoked Mozzarella  
*Santadi, Vermintino, Sardinia, Italy \$11*

## MAIN COURSE

### **Arctic Char**

Peas, New Potato, Nettle Pesto  
*Sabine Rosé, Grenache Blend, Provence, France \$10*

### **Mushroom Tortellini**

Grilled Truffle Cotechino, Asparagus  
*Domaine Courbis, Syrah, Rhone, France \$13*

## DESSERT

### **Spring Cherry Crepes**

Meyer Lemon Mascarpone, Pistachio  
*Lustau Pedro Ximenez Sherry \$9*

### **Lavender Creme Brulee**

Candied Violet  
*Fonseca Bin 27 Ruby Port \$7*

**\$33 per person**

**Executive Chef Tom Borgia**  
**Bar Manager Nic Oulch**

