



---

## APPETIZER

---

### Grilled Spanish Octopus

*sunchokes, chorizo, calabrian chili oil*

Pairing: 2023 La Val Albariño | Rias Baixas, Spain

OR

### Steak Tartare

*cured egg yolk, horseradish, gaufrette potato*

Pairing: 2022 Gavoty Rosé | Provence, France

---

## ENTRÉE

---

### Tagliatelle alle Vongole

*squid ink tagliatelle, skip's clams, chili flakes*

Pairing: 2023 Mustilli Falanghina | Campania, Italy

OR

### Coffee-Rubbed Lamb

*braised red cabbage, sweet potato, heirloom carrots, rosemary demi-glace*

Pairing: 2023 Emilio Moro Tempranillo 'Resalso' | Ribera del Duero, Spain

---

## DESSERT

---

### Skillet Cookie

*vanilla ice cream, sea salt caramel*

Pairing: The Rare Wine Co Madeira 'Boston Bual'

3-Course: \$46 / person

Wine Pairing: \$21 / person

STATE STREET

# PROVISIONS

---