

*Food with Passion*  
**TEMPO**

QUINTESSA, FLOWERS, & FAUST DINNER

**FOOD + WINE**  
*pairing*

JULY 24 AT 6PM | \$125 PP

I N S A L A T A

ENDIVE GREENS

Belgian Endive • Radicchio • Radish • Orange  
Market Raspberry Vinaigrette

SAUVIGNON BLANC

'Illumination' Quintessa, Napa / Sonoma County, 2015

P R I M O

CARBONARA

Fresh Pasta • Quail Egg • Pork Belly • Fresh Peas

CHARDONNAY

Flowers, Sonoma Coast, 2014

S E C O N D O

BANDERAS QUAIL

Duck Sausage • Oyster Mushroom • Lemon Gremolata

PINOT NOIR

Flowers, Sonoma Coast, 2014

C U C I N A P R I N C I P E

PRIME NY STRIPLOIN

Garlic Braised Rapini • Pickled Fennel

CABERNET SAUVIGNON

Faust, Napa Valley, 2014

D O L C I

Bittersweet Chocolate MARQUISE

Warm Cherry Sauce • Crushed Chocolate Sucre • Sea Salt

CABERNET SAUVIGNON

'The Pact' Faust, Napa Valley, 2012

