



Self Portrait.

## Wine series: Corsica 8/22

Our wine series four course menu for the entire table  
\$65 per person including four wines paired

Corsica is an island in the Mediterranean Sea off the coasts of France and Italy. It is mountainous and has very low rainfall in the summer, concentrating fruits and intensifying flavors. Vermentino and Sangiovese are the main grapes grown, along with Grenache, Syrah, Mourvèdre, Cinsaut and Carignan. The wines reflect aspects of both Italy and France. Cheers!

### Menu

### Wine

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#### Brandade

Salt Cod, Potatoes

#### Salade Maquis

Greens, Juniper, Oregano,  
Rosemary, Peppercorn

#### Domaine Maestracci

Rosé, "E Prove"

Vermentino

Vin de Corse 2016

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#### Duck Leg

Red Wine Braised, Summer  
Vegetables

#### Fasgioli

Bean Casserole, Chanterelles,  
Heirloom Tomatoes

#### Domaine Giacometti

Nielluccio/Grenache

Rouge Cru de Agiate

Patrimonio 2015

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#### Corsu Vecchio

Goat's Milk Cheese  
Corsica

#### Domaine Pétroni

Nielluccio/Sciaccarellu/Grenache

Rosé, Vin de Corse 2016

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#### Chestnut Tarte

Almond Frangipane,  
Vanilla Ice Cream

#### Locations

Vermentino

Vin de Corse 2014

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Before placing your order, please inform your server if a person in your party has a food allergy.

\*Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.