

mary taylor wine dinner

may 22 6:30 pm

reception

heirloom tomato bruschetta

caputo bros. mozzarella, charred vidalia onion, TBB sourdough, sherry

larroque "gaillacoise" pétillant naturel, 2022

first

smoked spanish mackeral

celery seed, chermoulah, baby fennel, toasted pistachio, new potato

lucia ferreira dão branco, 2020

second

mezzalune

watsonia peaches, chanterelle mushroom, corn, parmesan broth

felipe ferreira douro, 2021

third

roasted spring chicken

summer squash, parisian gnocchi, crisp rosemary, natural jus

pierre vidal costières des nimes, 2020



dolce

bittersweet chocolate cremeux

dates, cacao nibs, olive oil

christophe avi agenais rosé, 2023

5.22 | \$130 per person
go to tbb.com to
reserve your spot!

