

RED PUMP KITCHEN


SPUNTINOS

Arancini, Red Pepper Vinaigrette, Pecorino, Sottocenere
Amberjack Carpaccio, Grilled Lemon, Chive, Piquillo
Roasted Sunchokes, Bagna Cauda, Confit Tomato, Parsley
Cardamom Carrots, Ricotta, Pickled Fresno, Sherry Beets


MONTELLIANA PROSECCO, VENETO, ITALY NV

PRIMI


Goat Cheese Tortellini
Spring Peas, Guanciale, Walnut Gremolata
SUAVIA SOAVE CLASSICO, VENETO, ITALY 2020

 BEAUMONT CHENIN BLANC,
WESTERN CAPE, SOUTH AFRICA 2021

SECONDI

New York Strip
Fried Artichoke, Asparagus, Chimichurri
SELVAPIANA CHIANTI RUFINA, TUSCANY, ITALY 2020
 LA POSTOLLE, 'CUVEE ALEXANDRA', CABERNET SAUVIGNON,
COLCHAGUA VALLEY, CHILE 2020

DOLCE

Cherry Panna Cotta
Balsamic Strawberry, Granola, Finger Lime
PIPPIN HILL PETIT MANSENG, MONTICELLO, VIRGINIA 2020
 BARBOURSVILLE, 'PAXXITO', MUSCAT, MONTICELLO, VIRGINIA 2017

tasting menu 65

classic wine pairings 40 |  *elevated wine pairings 55*

EXECUTIVE CHEF BRANDON RIPBERGER

MAJ '22 • TASTING MENU

*CONSUMING THIS OR SIMILAR FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS