

the wine room @ **bar marco** 4/14/17

white asparagus soup

olive oil, sage

mauzac 'nature', domaine plageoles, gaillac 2015

pork tonnato

tenderloin, white tuna, egg

cortese 'regaldina', terre di maté, gavi 2014

ocean trout

cannellini, fennel, castelvetro olive

pinot noir 'rosé', bellwether, finger lakes 2016

rigatoni

sugo, tomato, peas

montepulciano, rosso dei politici, abruzzo 2015

leg of lamb

parsley, potato, ramp purée

syrah/duras 'croiZADe', la vignerueuse, languedoc 2014

sesame semifreddo

lemon curd, pistachio, orange

moscato d'asti 'la caudrina', romano dogliotti, piemonte 2015

chef justin steel

sommelier dominic fiore