

Chef's Table

St. Patrick's Prix Fixe

March 14, 15, 16 & 17

Festive Cheese Pairing

A beautiful sampling of Irish Whiskey Cheddar and house-made Soda Bread with a cranberry and orange jam, pickled turnips and cornichons.

Pair with 2023 Folk Machine Chenin Blanc \$12

Beef Stout Stew

Hearty and melt-in-your-mouth beef with carrots, onions and turnips served over authentic Colcannon Mash.

Green Valley Organic Extra Virgin Olive Oil

Pair with 2021 Hobo Rockpile Aglianico \$20

Olive Oil Gelato

*Lemon Co-Milled Olive Oil
Flakey Sea Salt*

\$40

Caviar Trio

Available Weekends or as a Special Order

An elegant taste of IL Fiorello

Enjoy a Trio of Sustainable Caviars with Unique Chef Pairings



Tsar Nicoulaï White Sturgeon

Rich, nutty, salty, buttery.

Caviart - Sustainable Seaweed Caviar

Salty, great pop, delightful surprise.

Fruit Pearls

Fruit and Olive Oil - A perfect pairing.



Served with a glass of Sparkling Wine or Chilled Vodka

\$60

Due to limited quantities, reservations are appreciated.