# Tonight's Specials

### 2021 Vintage Tutina, Venezia Gulia, IT \$85

Vintage Tunina is a field blend made of Sauvignon, Chardonnay, Ribolla gialla, Malvasia and little percentage of a sweet local grape variety. It is bright straw-colored with golden reflections. The nose is intense, wide, very elegant and persistent with scents of honey and country flowers. **Very Limited!!** Only 6 bottles available.

## 2019 Ramey, Claret, Healdsburg, CA \$75

Deep ruby-purple, the 2019 Claret is a blend of 55% Cabernet Sauvignon, 24% Merlot, 10% Cabernet Franc, 9% Syrah and 2% Petit Verdot. It features blackcurrant aromas with accents of peppercorn, bacon, cedar, thyme and lavender. Full-bodied, its powerful, concentrated fruits are supported by finely grained tannins, and it has a long, still youthfully coiled finish.

# <u>Appetizers</u> Asian Gazpacho \$12

## **Fried Cornmeal Crusted Oysters**

Baby Greens, Heirloom Radish, Cocktail Sauce \$20

#### Watermelon Panzanella Salad

Croutons, Feta Cheese, Basil, Tomato, Balsamic Vinaigrette \$18

### **Shaved Fennel Salad**

Baby Arugula, Blood Orange, Pecorino Cheese \$17

# <u>Entrées</u> Soft Shell Crabs Almondine

Yellow Corn Succotash, Aioli Sauce\$39

### **Slow Braised Lamb Shank**

Herb Mashed Potato, Braised Lamb Shank \$39

#### **Seared Ahi Tuna**

Beluga Lentils, Cucumber Yogurt Sauce \$38

### Colorado Lamb Burger

Organic Tomato, Avocado, Mozzarella, Chipotle Aioli Sauce, Pommes Frites \$28

### **Desserts**

Profiteroles	Strawberry Rhubarb Tartlet
Swiss Chocolate Sauce, Vanilla Gelato \$12	Whipped Cream \$12

Additional \$6 split charge for Sharing

# Mother's Day at Matisse

Celebrate Mom at Matisse for Brunch and Dinner. Reserve now as space is limited.