



A Night of Conscious Dining

Co-Curated by

Danny Ganem, Gioia Hospitality Culinary Director

Jamie Maitland, Certified Holistic Nutritionist

Daniel Bishop, Gioia Hospitality Wine & Beverage
Director

Thursday May 8th 7:00 PM

CANAPE

*Iron Horse, Wedding Cuvee, Sonoma, CA
Certified Sustainable & Regenerative*



WAHOO CRUDO

*Gioia EVOO, Meyer Lemon, Basil Oil
Château Peyrassol, Réserve des Templiers Rosé
Côtes de Provence, FR 2023
Certified Organic by Ecocert*



GIOIA SALAD

*Swank Farms Baby Gem, Endives, Red Bell Pepper
Tomatoes, White Balsamic Vinaigrette
Hartford Court, Chardonnay, Jennifer's
Russian River Valley, CA 2021
Sustainable Organic Farming*



(CHOICE OF)

GRASSFED NY STRIP

*Chimichurri, Caramelized Cippolini Onions
Fingerling Potatoes*

FLORIDA KEYS HOG FISH

*Tiny Farms Romano Beans, Artichokes, Mint
Laurel Glen Vineyards, Counter, Cabernet Sauvignon
Sonoma Mountain, CA 2019
Certified Organic by CCOF*



VALRHONA CHOCOLATE TART

*Madagascar Vanilla Gelato
Chappellet, Petite Sirah, Napa Vally, CA 2018
Certified Organic by CCOF*

\$195

(exclusive of tax + gratuity)