

Five-Course Dinner
featuring Italian Wines
Indulge your senses with this four-course food and wine
experience.

Thursday, Mayr 11, 2023 at 6:30pm
\$125/person (plus tax & gratuities)

The Menu

Amuse Bouche

paired with Adami Garbèl Prosecco Brut, D.O.C.

First Course

Herloom Tomato Tartare

paired with Falanghina, Campi Valerio 2020

Second Course

Vegetable Risotto with Parmesan Cheese

paired with Arneis, Tenuta Carretta 2021

Third Course

Grilled smoked Salmon

paired with Barbera d'Asti Superiore, "La Faia", Scagliola Giacomo E Figlio 2018

Four Course

California Roasted Quail

paired with "Super Tuscan" San Jacopo Orma Diavolo 2017

Fifth Course

Lemon Limoncello Sorbet

paired with Moscato, Tenuta Carretta 2021