



Wine Pairing Dinner with **CONCANNON**

VINEYARD

THURSDAY, JULY 23RD 6PM

ANTIPASTO MARE & TERRA

*Seafood salad of shrimp tossed with creamy chickpeas, o.o., lemon &
Thin beef tenderloin and crisp zucchini wrapped around creamy cheese*

‘25 SAUVIGNON BLANC

BURRATA DI PESCHE

*Fire-roasted peaches and creamy burrata, draped with Prosciutto di
Parma, aged balsamic, and a drizzle of cold-pressed olive oil.*

25' CAB FRANC BLANC

PAPPARDELLE AL CINGHIALE

Ribbon-cut egg pasta tossed in a rich, slow-braised wild boar ragù.

23' SGM

CODONE DI MANZO

*A classic tender beef sirloin topped with a savory reduction of porcini
mushrooms, beef stock, and a whisper of dark cocoa.*

23' MERLOT

TORTA AI LAMPONI

*Flourless Neapolitan chocolate and almond cake, served with a
vibrant raspberry coulis and a dust of powdered sugar.*

23' CAPTAIN JOE' PETIT SIRAH