



# WineMaker Dinner



Thursday, April 10th @ 6pm

## Crostini Pere e Gorgonzola & Asparagi in Sfoglia

Toasted artisan bread topped with caramelized pears, creamy gorgonzola, and walnuts, finished with a hint of honey & Tender asparagus spears, grilled and wrapped in flaky puff pastry

*2023 Pinot Grigio*

## Insalata di Mare

A refined combination of delicately marinated seafood, complemented by crisp, peppery watercress

*2024 Pinot Blanc*

## Cavatielli Piselli e Guanciale

Fresh Cavatielli pasta served in a velvety green peas and Pecorino sauce, complemented by crispy smoked guanciale

*2020 Sangiovese*

## Brasato al Nebbiolo

Braised beef short ribs in red wine reduction, accompanied by crispy polenta

*2020 Nebbiolo*

## Semifreddo alle Amarene

A smooth, velvety semifreddo infused with the rich, sweet flavor of dark cherries, paired with a hint of vanilla and a delicate cherry coulis

*2017 Malbec Envie*