



# Wine Maker Dinner



Thursday, April 23rd @ 6pm

**24' Kylie Ryan Rosé paired with Prosciutto & Gamberone**

*36-month aged Prosciutto di Parma over cantaloupe melon, finished with a strawberry balsamic reduction & Butter-poached prawn on a crostino, drizzled with a spicy rosé 'Nduja dressing.*

**24' Family Chardonnay paired with Pinsa Formaggio e Tartufo**

*Crispy, hand-pressed pinsa (pizza Roman-style) topped with a blend of melted Italian cheeses and finished with black truffles*

**18' Tree of Life (Red Blend) paired with  
Casoncelli alla Bergamasca**

*Traditional half-moon pasta filled with roasted beef, crushed amaretti, and sweet raisins. Served in a brown butter and sage sauce with crispy pancetta*

**22' Colton's Cabernet paired with Cotoletta d'Agnello**

*Herb-crusted lamb chops pan-seared in aromatic butter. Served with roasted seasonal vegetables and a rosemary-red wine reduction*

**20' Merlot paired with Budino al Cioccolato**

*A rich, silky dark chocolate Italian pudding topped with a dollop of whipped cream, a pinch of Maldon sea salt, and a drizzle of premium extra virgin olive oil*