



Wine Maker Dinner



Tuesday, January 27th @ 6pm

24' Sauvignon Blanc paired with Zuppa di Capesante

A light, elegant sea scallop bisque with leeks, celery, and a touch of lemon zest

19' Malbec paired with Insalata di Pere e Gorgonzola

Radicchio salad with caramelized pears, walnuts, and Creamy Gorgonzola

22' Cabernet Franc paired with Agnolotti ai Funghi e Fichi

Handcrafted fresh pasta stuffed with roasted porcini and cremini mushrooms, finished in a butterscotch-sage brown butter sauce with toasted walnuts and figs

18' BDX Cab Sauvignon paired with Braciola alla Romana

Thinly sliced beef gently braised in a Roman-style sauce, layered with fresh mozzarella, prosciutto, toasted breadcrumbs, and parsley

23' Merlot paired with Semifreddo al Caffè e Cioccolato

Silky coffee semifreddo, layered with dark chocolate