

An Italian Feast

NOVEMBER 13TH 2020

APERTIVO

Prosecco & Nibbles Grazing Board:

Imported & Domestic Cheese
Selection, Chef's Pick Cured Meats,
Wildflower Honeycomb, Assorted
Olives, Fresh Fruit, Candied Nuts,
Artisan Crackers & Focaccia Bread

ANTIPASTI

Grilled Fresh Figs & Burrata

Caprese Salad: Baby Heirloom
Tomato, Pistachio Pesto, Baby Arugula,
Smoked Maldon Sea Salt, Balsamic
Reduction

***Paired with Chardonnay**

PRIMI

Porcini Dusted Sea Scallop: Creamy
Mascarpone Risotto, tomato broth,
crispy basil leaves

***Paired with Sauvignon Blanc**

SECONDI

Pistachio Crusted Rack of Lamb:

Truffled Potato Puree, Grilled
Asparagus, Red Wine Demi Sauce

***Paired with Bordeaux**

DOLCE

Chocolate Pot De Creme: Caramel
Sauce, Toasted Meringue, Hazelnut
Brittle Crumble

***Paired with Sparkling Red Wine**