

ITALIAN WINE DINNER

with Tony Apostolakos of Masi Agricola Winery

March 15, 2017 | Four Courses \$75 | 6:30-9:030 PM

Reception

Heirloom Tomato Mozzarella
Asparagus and Prosciutto
Cheesy Rice Croquettes

Prosecco

First Course

Bronzino | Pan Seared Mediterranean Sea Bass, Lobster Risotto

Masianco Pinot Grigio e Verduzzo delle Venezie IGT

Second Course

Foie Gras Fettuccine | House Made Garlic Fettuccine, Seared Foie Gras, Cauliflower,
Chive Oil

Bonacosta Valpolicella Classico DOC

Third Course

Ravioli | Homemade Wagyu Beef Short Ribs Ravioli, Oyster Mushrooms, Pecorino
Cheese Coulis

Campofiorin Rosso del Veronese IGT

Fourth Course

Veal Loin | Roasted Veal Loin, Brussels Sprouts, Colorful Cauliflower,
Creamy Polenta, Sage Sauce

Costasera Amarone della Valpolicella Classico DOCG

Dessert

Berries Tiramisu

Coffee