

Italian Wine Dinner

Tuesday April 16th, 2024 6:30pm \$175 per person++

(++ tax & gratuity not included)

<u>starter</u>

Lobster Ravioli & Charcuterie Wíne: La Marca Lumínore

<u>fírst course</u>

Grilled Radicchio Salad with blistered tomatoes, goat cheese, pistachio & frisée, blood orange vinaigrette Wíne: Poggío al Tesoro Solosole Vermentíno

second course

King Crab Canoe Frisée with peppadew peppers & charred lemon Wine: Allegrini Lugana

third course

Wild Bison Strip Loin poached in red wine, potato puree, melted asparagus Wíne: Allegríní Amarone

fourth course

Classic Beef Wellington Wíne: Poggío al Tesoro Sondraía

After Dinner: Truffles & Espresso Digestifs Available: Amaretto, Fernet Branca, Limoncello, Sambuca

