



Food & Wine Pairing


\$85
PER PERSON

A 5-Course Dinner | Saturday, April 30 at 6:30PM

AMUSE-BOUCHE

Carpaccio


Lettuce - Balsamic - Farm Vegetables - Pine Nuts -
Parmesan Cheese - Truffle Mayonnaise

 Villa Sandi Prosecco Valdobbiadene Millisimato Brut

FIRST COURSE

Scallop


Calamari - Garlic Escargot - Lobster Sauce - Bimi

 Duckhorn Sauvignon Blanc

SECOND COURSE

Skirt Steak


Stuffed Spinach Mushroom - Potato - Red Wine Sauce

 Decoy by Duckhorn Cabernet Sauvignon

THIRD COURSE

Dry Aged Wagyu Rib Eye


Gorgonzola Mac & Cheese - Glazed Bacon - Brussels
Sprout - Chimichurri

 Trivento Eolo

DESSERT

Crêpe

Crêpe filled with Dulce de Leche and a homemade flan

 Bartenura Moscato d' Asti

RESERVATIONS NEEDED

15% Service Charge will be added to your bill

Sponsored by:

