



International Wine Dinner

Monday, February 22

\$49.95 per person plus tax and tip

First Course

Assorted Hors d'oeuvres

Grilled Asparagus wrapped with Roasted Pepper, Leek & Shaved Asiago
Avocado and Crab Canapé

Coffee and Chocolate Rubbed Pork Tenderloin and Pineapple Toast Point
with Crème Fraîche

Mushrooms Stuffed with Boursin Peppers Spinach and Roasted Corn

Tzrlato Family Vineyards Russian River Pinot Grigio (California)

Second Course

Pepper Crusted Diver Scallop with Green Lip Mussels stuffed with
Shrimp and Bacon Hash with Sweet Citrus Sauvignon Blanc Reduction

Haras de Pirque Sauvignon Blanc (Chile)

Third Course

Firz and Iez Orange Cognac Salad

with Hearth Bread and Honey Thyme Butter

Fourth Course

Pollo de Sangiovese Hearth Oven Roasted Free Roaming
Organic Chicken Breast served with Polenta and Sangiovese Mushroom
Glaze accompanied by Fresh Basil Caponata

Ferrari Carano Signa (California)

Final Course

Chocolate Mousse layered with Strawberry
and Vanilla Mascarpone and Rosa Regale Aspic

Rosa Regale (Italy)

Chef Gary is happy to accommodate vegetarian or allergy-related dietary needs

