



Fall Wine Pairing Dinner

Thursday, October 17- 6:30pm

4 Courses - \$65/person

Limited Seating

Advanced Ticket Purchase REQUIRED

Course 1

Roasted Fall Root Vegetables with Fresh Herbed Goat Cheese

roasted assorted root vegetables, pistachios, fresh herbed goat cheese with maple apple cider vinaigrette

Wine Pairing: Paltrinieri Sparkling Lambrusco

Course 2

Pumpkin and Fig Risotto

creamy risotto with pumpkin and sage topped with blue cheese stuffed fig

Wine Pairing: Antonelli Grechetto

Course 3

Swiss Chard, Ricotta, and Sopressata Ravioli

hand cut ravioli with house marinara

Wine Pairing: Morette Bardolino

Course 4

Tiramisu Panna Cotta

dusted with cinnamon and topped with dark chocolate shavings

Wine Pairing: Antica Torino Bianco