



FIVE COURSE ITALIAN WINE DINNER

THURSDAY, OCTOBER 9, 2025 AT 6:00 PM

125 Per Person + Plus Tax & Gratuity

Hosted by Sam Long

COURSE 1

MARINATED SCALLOP CARPACCIO,
CITRUS, WILD MUSHROOM

paired with
FERRARI SPARKLING BRUT

COURSE 2

GOAT CHEESE SALAD
TOASTED ALMONDS, DRIED APRICOT,
PANKO CRUSTED GOAT CHEESE DISK

paired with
BOTTEGA VINAIA PINOT GRIGIO

COURSE 3

STUFFED SHELL
SLOW - COOKED MOROCCAN LAMB,
RATATOUILLE, GRUYÈRE & PARMESAN GRATINÉE

paired with
ROCCA DELLE MACIE CHIANTI CLASSICO RSV

COURSE 4

BRAISED BEEF CHEEKS, PARMESAN ROASTED
MASHED POTATOES, ROASTED ROOT VEGETABLES

paired with
BATASIOLO BAROLO

COURSE 5

CHOCOLATE MILLEFEUILLE
LAYERED PUFF PASTRY, DECADENT CHOCOLATE
PASTRY CREAM

paired with
COL D'ORCIA BRUNELLO

PALM BAY
INTERNATIONAL

PRESENTED BY KEN STEWART'S RESTAURANTS

BOOK ON RESY:
KEN STEWART'S TRE BELLE
PALM BAY INTERNATIONAL WINE DINNER

RESERVATIONS REQUIRED
330.618.6184

CONTACT OUR PRIVATE EVENT COORDINATOR: AUTUMN ELLIS
KENSTEWARTSEVENTS.LODGE@GMAIL.COM

RESY