



Hidden Gems of Italy Wine Dinner

100% of wine profits benefit LAPS

FOUR COURSE DINNER WITH
PAIRING

Friday November 3rd, 6pm

FIRST COURSE

Baked Brie

Wild Mushrooms | Roasted Garlic
Red Wine Reduction | Fried Sage

SECOND COURSE

Harvest Salad

Spiced Walnuts | Maple Vinaigrette
Delicata Squash | Sweet Cranberries

THIRD COURSE

Smoked Duck

Plum Marmalade Glaze
Whipped Butternut Squash | Caramelized Onions
Parmesan Crusted Brussel Sprouts

FOURTH COURSE

Chocolate Turtle Fondue

Homemade Hot Fudge | Salted Caramel | Candied Pecans
Graham Crackers | Marshmallows | Fruit

**& DOOR
PRIZES!**

*Price per person: \$110-includes food & wine
reserve: exploretock.com/savedbythewine*

