Mediterranean Inspired Wine Pairing

STARTERS

**- Cheese board //**Cheddar & Fontina, Genoa & Prosciutto, assorted crackers, grapes, dried fruits, stuffed olives

*Venezia, Italy- pinot grigio with crisp apple and pear flavors are highlighted by a light creaminess in this dry yet flavorful wine***- Greek salad //**feta cheese, cherry tomatoes, kalamata olives, mini cucumbers, onions and balsamic vinaigrette
- Fresh baked baguettes

FIRST

**- Bruschetta //** whipped goat cheese and ricotta, caramelized onions, fig balsamic, blackberry reduction
*Sancerre, France // Bright citrus blossom, minty herbs, and some subtle reductive, mineral notes, integrated acidity, clean, classy Sancerre finish*
PRIMI PIATTI
**- Lamb Chops //**pistachio crust, black garlic salt, turmeric pearl couscous, spinach, roasted cherry tomatoes
*Rhône, france // grenache based with rich cherry, spice and berry notes*

DESSERT
**- Cannolis //**ricotta & mascarpone, vanilla beans, brandy, pistachio, mini chocolate chips
*Porto, Portugal // aged for 5 years. Full of power, fruit and fire that distinguishes classic Porto*

French Inspired Wine Pairing

STARTER

**- Salad //**Lettuce mesclun, confit cherry tomatoes, beet chips, julienne carrots, strawberry balsamic vinaigrette, goat cheese croquettes

*Burgundy, France // Pouilly-Fuissé, Chardonnay, plenty of aromas, crisp, medium-bodied, good character, very clean with plenty of lemony freshness*

FIRST

**- Coquilles Saint-Jacques //** sautéed scallops, gruyère, béchamel, panko crusted

*Loire, France // Touraine sauvignon blanc with rich, ripe citrus aromas and flavors*

MAIN

**- Chateaubriand**// Sous vide prime tenderloin, duxelles de champignons, potato souffle au gratin, green pea puree

*Left bank Bordeaux, France // with powerful tannins this cabernet sauvignon opens with notes of mint and spices, and hints of black fruit berry aromas*

DESSERT

**- Crème brûlée** // vainilla, flambe, Cognac VSOP

*Sauternes, France // dessert wine lush and balanced with lemon confit, apricot and passion fruit aromas and bright floral accents*

Italian Inspired wine pairing

STARTER

**- Caprese //**Heirloom tomato, mozzarella, fresh basil, balsamic reduction

*Veneto, Italy - This Prosecco with aromas of apple blossom and lemon zest. Ripe, bold fruit, savory acidity to pair with this Caprese, well texture and depth*

FIRST

**- Raviolis //** small ricotta & spinach raviolis alla vodka, four cheese blend, Grana Padano

*Piedmont, Italy - Paired with Arneis grapes, lemon, fresh flowers, medium-bodied*

MAIN

**- Chicken Marsala //** pan seared breast, Porcini, baby bella, dry marsala, broccolini souffle

*Sicily, Italy - Appassimento Nero D'Avola, classic dark cherry and raspberry fruits with a soft bite of pepper*

DESSERT

**- Panna cotta my way //**sweet corn, coconut milk, strawberry and mango reduction

*Amalfi Coast, Italy // Limoncello, frangant, natural zest peel of Sfusato lemons, infused for eight months in pure spirit*