



Spring Wine Dinner

**Thursday May 30th, 2019
6:30 p.m.**

\$98.00 per person ++

First Course

Smoked Salmon Pizza

Pizza crust topped with pesto, Swiss cheese and Scottish smoked salmon

Bieler Père & Fils Rosé 2017

Second Course

Risotto al Vincotto with Goat Cheese

Arborio rice tossed with roasted shallots, leeks, red wine and goat cheese

Doña Paula Malbec 2014

Third Course

Duck Meatball

Neyers Left Bank 2016

Fourth Course

Petite Filet Mignon

Pan seared prime cut petite filet mignon served with sautéed rapini in a red wine glaze

Trincherio Mario's Cabernet 2014

Dessert

Cherry-Dark Chocolate Cinnamon Bread Pudding

In a spicy ginger-chocolate sauce with vanilla whipping cream

Angove the Medhyk Shiraz 2015