



# **Wine Tasting Menu**

**Four Course Meal - \$110**

**March 20th 6:30 pm**

## **First Course**

### **Carpaccio di Capesante**

*Scallop carpaccio with mache lettuce and yuzu ginger dressing*

Jean-Luc Colombo Cotes Du Rhone "La Redonne" 2019

## **Second Course**

### **Paccheri al Fogo e Gamberetti**

*Paccheri pasta with shrimp, artichokes, and roasted bell peppers and thai chili*

La Perriere Blanc Fume De Pouilly 2021

## **Third Course**

### **Roasted Lamb Loin**

*Roasted Lamb in a sweet garlic sauce with minted eggplant puree and baby vegetables*

Chateau La Grave Pomerol 2016 / Chateau Greysac Medoc 2016

## **Fourth Course**

### **Passion Fruit Cheesecake**

Chateau de Cosse Sauternes 2018