



TUSCARORA MILL

PRESENTS

A SPARKLING WINE DINNER

JANUARY 25TH 7:00PM \$125/GUEST, ALL INCLUSIVE

SOMMARIVA VALDOBBIADENE PROSECCO SUPERIOR- VENETO, ITALY

LOBSTER BISQUE

COGNAC CREAM, FRESH CHIVES

CASTELNAU BRUT RESERVE- CHAMPAGNE, FRANCE

BUTTERNUT SQUASH RAVIOLI

SAGE BROWN BUTTER, CRISPY SHALLOTS, SAUTEED SPINACH

LAURENT PARRIER ROSE- CHAMPAGNE, FRANCE

PAN SEARED HALIBUT

PARSNIP PUREE, CRISPY SHITAKES MUSHROOMS,
ALMOND BUTTER

CLETO CHIARLI CIALDINI LAMBRUSCO- EMILIA-ROMAGNA, ITALY

SLOW-BRAISED BISON SHORT RIBS

WILD MUSHROOM RISOTTO, RED WINE SAUCE

CA DEL BAIO MOSCATO D'ASTI- PIEDMONT, ITALY

CHAMPAGNE STRAWBERRY CAKE

SPARKLING WINE INFUSED MASCARPONE CUSTARD & SPONGE CAKE
CHAMPAGNE-SOAKED STRAWBERRIES & RASPBERRIES