



Tuscarora Mill

Presents

An Italian Wine Dinner

July 28, 2021

1st course

Tornatore Etna Bianco

Sicily, Italy

Roasted Lobster

Melon Salad and Microgreens with Charred Goat Cheese

2nd Course

Pieropan La Rocca Soave Classico

Veneto, Italy

Organic Chicken “Involtini”

Rolled with Sage, Prosciutto and Fontina, Baby Arugula, Pesto Vinaigrette

3rd Course

Ratti Marcenasco Barolo

Piedmont, Italy

Sweet Potato Gnocchi

Fennel Sausage Bolognese, Roasted Vidalia Onions,

4th Course

Argiano Brunello di Montalcino

Tuscany, Italy

Slow-Roasted Veal Loin

**Rosemary-Balsamic Gastrique,
Roasted Pepper Polenta**

Dessert Course

House made Limoncello

Limoncello Meringue Tart

Lemon Curd, Sablé Crust, Limoncello infused toasted Meringue