

Tuscarora Mill

Presents

An Italian Wine Dinner

Wednesday, March 29, 2017

\$110

MENU

~ Marsuret Prosecco

MACKERAL CRUDO

Sunchoke Crema, Asian Pear, XVOO

~ Ceretto Arneis 2015

VEAL TORTELLINI EN MOREL BRODO

Aged Parmesan

~ Castellare Chianti Classico 2015

GRILLED DUCK

Faro Risotto with Brandied Prunes, Sage and Orange Essence

~ Bussola Valpolicella Ripasso 2013

LAMB FLORENTINE

Grilled and Roasted Lamb with Herb and XVO

Ratatouille, Smoked Russet Potato Confit

~ Sperino Uvaggia Coste Sessia 2013

"BOMBOLONI"

Italian Beignets with Caramel

And Banana Dulce De Leche Gelato

