

# Bubbles Dinner

January 30<sup>th</sup>, 2019

*Coquard Crémant de Bourgogne N/V (Burgundy, France)*

East Coast Oyster, Blood Orange Mignonette, Fennel Granita

*Casa del Mar Blanc de Blancs Brut N/V (Catalonia, Spain)*

Scallop and Winter Radish Crudo, Bayleaf & Meyer Lemon

*Tenuta Mazzolino "Cruase" Brut Rose N/V (Lombardy, Italy)*

Prosciutto Wrapped Pork Tenderloin, Arugula and Radicchio,  
Strawberry Balsamic Vinaigrette

*Martusciello Gragnano della Penisola Sorrentino "Otto Uve"  
2017 (Campania, Italy)*

Rabbit Pizzaiola and house made Rigatoni

*Sulin Barbera del Monferrato "Sine" Frizzante 2016  
(Piedmont, Italy)*

Skirt Steak Roulade, Wild Mushrooms, Onions and Herbs,  
Celery Root Puree, Vincotto

*Sulin Casorzo "Voulet" 2017 (Piedmont, Italy)*

Dark Chocolate Bark Bar

Coconut, Pistachio and Pecan Bar topped with Dark  
Chocolate, Candied Orange Peel and Dried Cherry Bark

