



Narcisi Wine Dinner

Four-Course Dinner with Optional Wine pairings
In participation with the Narcisi Winery
Presented by Roberto Smiraglio

June 21, 2017 at 6:30 PM

Insalata di Radicchio e Polipo

A Radicchio Salad with Grilled Octopus and Citrus Dressing

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2016 Chardonnay

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Ravioli con Broccoli

Fresh Homemade Ravioli with Broccolini and Burrata Served with Browned Truffle Butter

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2016 Stella - Dry Red Blend of 75% Sangiovese and 25% Cabernet Sauvignon

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Agnello all'Amarone

*Grilled T-Bone Lamb, with Caramelized Carrots, Cipolline and Multi Colored Cauliflower
Served with an Amarone Wine and Blueberry Reduction*

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2016 Noiret - Dry Red

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Budino al Limone

Lemon Pudding Served with Mixed Berries

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2014 Seyval Blanc - Semi Dry White

*\$40 per person
\$65 with wine pairing
(Tax and gratuity not included)*