



Wine Tasting & Four Course Food Pairing

Tomato Due

A roasted red tomato filled with a chicken and smoked cheddar fondue paired with another roasted tomato filled with a shrimp and asparagus fondue paired with Rodney Strong Charlotte's Home Sauvignon Blanc

Shrimp Rosetta

Pan sautéed shrimp, mushrooms and artichokes tossed with fettuccine in a creamy tomato basil sauce paired with Tormaresca Chardonnay

Grilled Chicken Pepperonata

Chicken breast in a burgundy onion and bell pepper tomato sauce alongside scalloped béchamel potatoes paired with Niteo Senetiner Cabernet-Shiranz

Triple Chocolate Tiramisu

A decadent twist on our homemade classic - espresso soaked ladyfingers layered between mascarpone custard with white, milk and dark chocolates paired with Frescobaldi Remole Toscana

This Wine Dinner will be held on Thursday, March 25th at 7:00 PM

Price is \$39.99 per person (tax and gratuity not included)

Limited seating available, RSVP required