

A TASTE OF ITALY IN SPRING

Tuesday, May 17, 2011

Cash Bar at 6:00 p.m.

Dinner at 6:30 p.m.

Cost: \$70.00 per person
(tax and gratuity included)

RECEPTION APPETIZER

Pan bread with griddled red onions & rosemary

1ST COURSE

Brushetta topped with burnt tomato, goat cheese & anchovy
Paired with Lunetta Prosecco

2ND COURSE

Asparagus Potato & Herb Soup
Paired with Secco Bertani Valpolicella from Veneto

3RD COURSE

Veal Tenderloin with Sweet Spiced Port Sauce
Paired with Planeta Syrah from Sicily

4TH COURSE

Sheet Music Salad accented by a lemon honey dressing
Paired with Antinori Vermentino from Bolgheri

5TH COURSE

Biscotti with Fresh Fruit
Paired with Vin Santo

