

WINE DINNER MENU

COURSE I

*Fresh flavorful asparagus bisque.
Wine: Le Volpare Soave Classico*

COURSE II

*Pan seared scallops in white truffle
Hollandaise, accented with pomegranate reduction.
Wine: Le Prune Merlot*

COURSE III

*Oven roasted Quail on a bed of creamy vegetable
risotto topped with toasted almonds and
served with grilled corn.
Wine: Rompicollo*

COURSE IV

*Tasting of Cheeses
Wine: Rafael Valpolicella*

COURSE V

*Steamed sticky date, fig and walnut
pudding with butter toffee sauce
Wine: Amarone Della Valpolicella Classico*