

Fantinel

5-Course Dinner & Wine Pairings

Prosciutto Melon Panzanella

prosciutto di san daniele, ciabatta, canteloupe, basil, halloumi, cucumber, cherry vinaigrette

paired with

Fantinel, *'Brut Sparkling,' Ribolla Gialla, Friuli, Italy*

Capesante Gratinée

baked scallop, butter, parsley, onion, pancetta, breadcrumbs

paired with

Fantinel, *'Tenuta Sant'Helena,' Pinot Grigio, Collio, Italy*

Lasagne di Cervo

venison ragu, mozzarella, parmesan tuille

paired with

La Roncaia, *Merlot, Colli Oriental del Friuli, Italy*

Osso Buco

lamb shank, baby carrots, saffron risotto

paired with

La Roncaia, *Refosco, Colli Oriental del Friuli, Italy*

Cannoli

matcha green tea, honey, pistachio

paired with

Harry's Bar Original Bellini

Fantinel Extra Dry Prosecco *with white peach puree*

McRae's
AMERICAN
BISTRO & COCKTAILS

price does not include tax or gratuity