



## *Wine Dinner*

Featuring Wine Maker Lucio Mastroberardino  
Thursday, March 11<sup>th</sup> 2010  
6:30pm Hors d'Oeuvres & Cash Bar / 7:00pm Seating  
\$58 per person

First Course

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### **Fish Tartare**

Local Catch / Extra Virgin Olive Oil / Caper / Green Olives / Cucumber  
FALANGHINA

Second course

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### **Grilled Maine Lobster**

Tarragon Butter Emulsion / Quinoa / Caramelized Cauliflower / Citrus  
GRECO

Third Course

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### **Potato Gnocchi "Margherita"**

San Marzano Tomato Sauce / Garlic / Fresh Basil / Parmiggiano-Regiano  
AGLIANICO

Fourth Course

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### **Slow Braised Veal Cheeks**

Green Pepper-Parmesan Polenta / Broccoli Rabe / Roasted Mushroom Sauce  
LACRYMA CHRISTI DEL VESUVIO

Dessert

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### **Ricotta Cannoli**

Macerated Berries / Zabaglione / Cocoa Sorbet  
MARENCO PINETO BRACHETTO D'ACQUI