

Amici Vingyards Wing Dinner

Join us Saturday, November 23rd for a fantastic wine dinner featuring wines from Amici Vineyards in California!

Dinner begins at 6:30pm. Reservations are required.

First Course

Avocado, Black Bean and Roasted Corn Salad with Grilled Chicken, Grape Tomatoes, Hatch Chilies, Shredded Cotija Cheese and Cilantro-Lime Vinaigrette

Served with Olema Chardonnay, Sonoma CA 2017

Second Course

Ahí Tuna Poke, Cubes of Yellowfin Tuna tossed with Pickled Seaweed, Sesame Seeds, Chopped Macadamía Peanuts, over Diced Avocados

Served with Amici Sauvignon Blanc, Napa CA 2018

Third Course

Abalone Stew, with chunks of California Abalone, Salmon, Roasted Red Peppers, Kalamata Olives, in Spicy Tomato Broth

Served with Olema Rose, Provence, France 2018

Fourth Course

Roasted Rack of Lamb with Bleu Berry Veal Demi, over Roasted Root Vegetables Served with Olema, Pinot Noir, Sonoma, CA 2017

Fifth Course

Flank Steak Roulade, stuffed with Spinach, Mushrooms, Onions, Garlic, Rosemary, and Fontina Cheese topped with Gorgonzola Cream Served over Roasted Brussel Sprouts

Served with Amici, Napa Valley, Cabernet Sauvignon, 2016

After Dinner Mozart Chocolate Liquor Cocktail

Italian Chocolate Martini

Made with Mozart Chocolate Liquor, Tuaca, and Frangelico

\$74.00 per person