

Chef's Pairing Wine Dinner

May 28, 2024 - A Tour of Southern Italy

EXECUTIVE CHEF: BRANDYN POWERS

SOMMELIER: BLAKE TAFT

• AMUSE BOUCHE •

Seared OBX Scallop, Basil Puree, fried capers, Lemon vinaigrette

Wine Pairing: Villa Sandi Rosé Prosecco - Italy

• FIRST •

Frise, grilled peaches, toasted pine nuts, shaved parmesan with a white balsamic vinaigrette

Wine Pairing: Banfi "La Pettigola" Vermintino - Tuscany

• SECOND •

Pan Seared Branzino, olive and blistered tomato tapenade with a lemon oil

Wine Pairing: Doppio Passo Grillo - Sicily

• MAIN •

Osso Bucco ravioli in a saffron and pecorino cream sauce with a basil gremolata

Wine Pairing: Lignum Vitis Frappato-Shiraz Blend - Sicily

• DESSERT •

Deconstructed Cannoli - Cannoli cream, homemade fried pastry dough, chocolate sauce, chopped pistachios

Wine Pairing: Tentua di Arceno Chianti Classico - Tuscany

