



**Thursday, November 17th**

**Dinner & Paint with Wine**

**3 Course Menu**

(subject to change)

**First Course**

**(Choice of One)**

CAESAR - Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing

HEN OF THE WOODS MUSHROOM - Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto

EGGPLANT PARMIGIANA - Local Eggplant, Sweet Pepper Ragú, House Smoked Mozzarella, Basil, Parmigiano

BURRATA - Buffalo & Cow's Milk Burrata, Fennel, Mango, Herb Vinaigrette

**SECOND COURSE**

**(Choice of One)**

GNOCCHI POMODORO - San Marzano Tomato, Fresh Mozzarella

RIGATONI - Veal Bolognese, Imported Buffalo Milk

ORECHIETTE - Shrimp, Scallop, Calamari, Sun Gold Tomato, White Wine

PUMPKIN RAVIOLI – Chestnut, Buffalo Milk Sage Crema

CHICKEN – Thinly Pounded Chicken Breast, Arugula Grilled Orange, Parmigiana

**THIRD COURSE**

**(Choice of One)**

TIRAMISU – Mascarpone, Spongecake, Coffee Ice Cream, Espresso Crema

TORTA DI RICOTTO – Seasonal Preparation

CIOCCOLATO - Chocolate Cake, Toasted Hazelnuts, Straciatella Semifreddo

Chocolate Butter Cream, Toasted Italian Meringue