



## Paint with Wine & Lunch

**Saturday February 26<sup>th</sup>**

**12:30pm Lunch**

**2pm Paint Class**

### 1<sup>st</sup> Course

(choice of one)

#### BRUSCHETTA

Tomato & Heirloom Onion Conserva, Parsnip & Gaeta Olive Cannellini Beans  
with Buffalo Milk Whipped Burrata

#### CAESAR

Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing

### 2<sup>nd</sup> Course

(choice of one)

#### TORTELLINI

Goats Milk Burrata Filled Pasta, Kabocha Squash & Sage Brown Butter Brodo

#### RIGATONI

Veal Bolognese, Imported Buffalo Milk

#### CAVATELLI

Porcini Ragù, Cultured Italian Butter, Shaved Parmigiano

#### EGGPLANT PARMIGIANA

Local Eggplant, Sweet Pepper Ragù

House Smoked Mozzarella, Basil, Parmigiano

#### CHICKEN PAILLARD

Boneless Chicken Breast Thinly Pounded, Grilled Lemon, Arugula, Asiago Fresca