

# Wine Dinner

*Italian David Turcan of Lux Wines*

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

### Vanilla Skewered Seared Sea Scallop & Lobster, Scallop Sausage

Toasted Almond & Hass Avocado, Mango & Sherry Glaze

Pieropan Soave Pieropan

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

### Foie Gras & Duck Liver Terrine

Spicy Micro Greens, Pea Shoots & a Shallot, Smoked Bacon Marmalade

Palazzo Della Torre IGT

### Raspberry, Key Lime & Fresh Mint Sorbet

## 3<sup>rd</sup> Course

### Grilled Veal Chop

Rosemary & Garlic marinated Veal Chop

Served over a Porcini & Morel Mushroom, Goat Cheese Risotto

Allegrini Valpolicella, DOC

## 4<sup>th</sup> Course

### Honeyed Peach Crostatas

Caramelized Georgia Peaches Glazed with Clover Honey

Tossed with fresh Thyme Springs Baked in a light Pie Crust

Solosole Vermentino, Toscano IGT

\$75 All Inclusive