

# Passport to Wine Dinner Series

## First Stop Italy

### 1st course

#### Roasted Oysters

Tarragon and basil breading, lemon aioli

Anselami 2012

san vincenzo

### 2nd course

#### Squash Risotto

Asiago crisp, sage puree, pancetta

Falanguina

Feudi Di san Gregorio

### 3rd course

#### Crosteci Romescada

Shrimp, littlenecks, crab, hazelnuts, saffron and pimenton jus

Badiola 2011

Toscana Mazzei

### 4th course

#### Roasted Bone Marrow

Angus carpaccio, pickled celery, caramelized gorgonzola, roasted garlic crostini

Il Bruciato 2012

Tenuta Guado al Tasso



\$60 per person, reservations required  
call: 401.272.5852