# WINE DINNER

THURSDAY, APRIL 20 | 6 PM

### **PECORINO WINE**

Paired with a passes appetizer.

# GRADIS'CIUTTA COLLIO PINOT GRIGIO

Paired with seared chicken breast polenta and sautéed kale.

### MASSOLINO BAROLO 2012

Paired with braised short ribs and wild mushroom risotto.

# MASCARA D ASTI MASSOLINO

Paired with fresh berries.

# \$50 PERSON

Tax and Gratuity not Included.





