

Chef's Pairing Wine Dinner

Southern Italy and Sicily - May 20, 2025

EXECUTIVE CHEF: BRANDYN POWERS

SOMMELIER: BLAKE TAFT

• AMUSE BOUCHE •

Pan seared scallop, apple, radish and lemon
slaw, crisp soppressata, basil infused oil.

Wine Pairing: Amore di Amanti Prosecco - Veneto, Italy

• FIRST •

Acqua Pazza - poached snapper, herbed tomato wine
broth, shaved fennel, garlic crostini.

Wine Pairing: Casal di Serra Verdicchio - Marche, Italy

• SECOND •

Herbed ricotta gnudi, pork tenderloin, roasted
red pepper sauce.

Wine Pairing: Frescobaldi Nipozzano Chianti Reserva - Chianti Rufina, Italy

• MAIN •

Red wine braised short rib, creamy polenta,
gremolata.

Wine Pairing: Massolino Barbera d'Alba - Alba, Italy

• DESSERT •

Orange panna cotta, orange gel, chocolate
soil, pistachio crumb.

Wine Pairing: Banfi Rosa Regale - Piedmont, Italy

