

Wine Dinner Menu

1st Course

Sea Sun Chardonnay

Duo of Roasted Beets with Goat Cheese, Orange Reduction, and Crushed Pistachio

2nd Course

Zagalín, Montsant

Zesty Gazpacho with Crème Freche

3rd Course

Frico Rosso by Scarpetta

“Italian Purse” Puff Pastry with Herbed Italian Cheeses and Roasted Red Peppers

4th Course

Chemistry

Plum and Habanero Barbeque Grilled Shrimp over Whipped Sweet Potato & Vegetarian Collards

5th Course

California Square

Death by Chocolate Crepe: Chocolate Crepe filled with Chocolate Mousse, Chocolate Sauce, and shaved Chocolate

March 15th, 6-8pm | Call 740.593.6661 for Ticket Information!