



**Italian Food & Wine Weekend
September 19-21, 2019**

*A fundraiser for
the Saluda Sister City Program*

Hosts: Marc & Marianne Blazar



*Executive Chef - Aaron Edwards
Food & Beverage Director - Marianne Blazar*



First Course (Primo):

Tuscan White Bean and Roasted Garlic Soup,
White Truffle Oil, Herbed Crouton

or

Heirloom Tomato and Watermelon Panzanella,
Cucumber, Hydroponic Greens

or

Grilled Romaine, Anchovy and Garlic Vinaigrette,
Torn Crouton, Shaved Parmesan

Terredora di Paolo, Campania Falanghina 2017 \$14/\$52

Second Course (Secudo):

Composed Burrata, Prosciutto, Mixed Cherry Tomato, Basil,
Olive Tapenade, House Made Pickles, Aged Balsamic, Crostini

or

House Made Fettuccine, Braised Duck, Kale,
White Bean, Spicy Garlic and Olive Oil Sauce (Aglio e Olio)

or

Italian Baked Oysters (Ostrica Al Forno),
Arugula, Parmesan, Garlic, Tomato, Lemon

or

Chilled Seafood Salad of Poached Shrimp, Crab, Grilled Calamari,
Olive and Squid Ink Purée, Endive, Celery, Preserved Lemon

Suavia, Monte Carbonare 2017 \$18/\$64

**Consuming raw or undercooked meats, shellfish or eggs
may increase the risk of food borne illness*



Main Course (Entrata):

Grilled Beef Tenderloin (Filetto di Manzo), Layered Potato Torta,
Red Pepper Puree, Grilled Broccolini, Roasted Beets, Demi-Glace

Ala Vecchia, Bolgheri Superiore Sor Ugo 2016 \$25/\$75

or

Young Chicken Cacciatore,
Parmesan Risotto, Artichoke, Brussels Sprouts

Produttori del Barbaresco, Barbaresco 2015 \$34/\$95

or

Braised Pork, Pancetta, and Ricotta Cannelloni,
Porcini Marinara, Wild Mushrooms, Broccolini

Camigliano, Rosso di Montalcino 2015 \$14/\$52

or

Frutti di Mare with PEI Mussels, Cod, Scallops,
Spaghettoni, Kale, Sambuca Cream Sauce

Zenato, Lugana 2018 \$10/\$40

or

Pan Roasted Domestic Lamb (Costolette di Agnello), Broccolini
Roasted Garlic Polenta, Red Onion Marmalata, Mint Pesto

Col d' Orcia, Brunello di Montalcino 2014 \$40/\$120

Dessert Course (Dolce):

Traditional Tiramisu with Mascarpone Custard

or

Watermelon Panna Cotta, Berries, Meringue

or

Chocolate and Hazelnut Gelato, Chocolate Sheet Cake,
Pecan Biscotti, Whipped Cream

Pallini Limoncello, Amalfi \$11