

JUNE WINE DINNER

\$65 per person

Saturday, June 3rd – 6:30pm

1ST COURSE

Parma Ham Wrapped Diver Scallop
Over Tuscan White Bean Puree with Tarragon Butter

2ND COURSE

Pan Seared Dorade Filet Served over Papparadelle Pasta
with Grilled Artichoke Hearts, Oven Roasted Tomatoes
and a Caper Butter Sauce

INTERMEZZO

Lemon Sorbet

3RD COURSE

Veal Rib Chop Finished with Thyme Roasted
Wild Mushrooms and a Garlic Demi Glaze Served
with Oven Roasted Eggplant

4TH COURSE

Zuppa Inglese with Alchermes Liqueur

Reservations are Required

508-485-1660 x10

