



*Campania Wine Dinner
June 22nd, 2017*

*Featuring the wines of Terredora
with James Hutton, Vias imports*

~course one~

Jumbo Prawn

*Pickled fresno, eggplant puree, preserved lemon,
crispy shallots
2014 Fiano di Avellino*

~course two~

Soft Shell Crab

*Apricot agridolce, hazelnuts, endive
2015 Greco di Tufo "Iloggia della Serra"*

~course three~

Pasta al Nero

*Squid ink pasta, pomodoro
2014 Lacryma Christi*

~course four~

Bison

*16 oz Ribeye, cianfiotta
2010 Taurasi "Fatica Contandina"*

~course five~

DeLize al Limone

*Executive Chef ~ Gary Osiol
Pastry Chef ~ Tabrina Avery
General Manager ~ Paul M. Schupp*



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