

SPRING DINNER WITH WINE PAIRING
MAY 9, 2026

\$100.00/COUPLE
SIGN-UP DEADLINE: APRIL 22, 2026
LIMITED TO 15 COUPLES

ANTIPASTI - ASSORTED ITALIAN MEATS AND CHEESES
WINE PAIRING: PROSECCO

SHRIMP LEUWELLEN - SHRIMP STUFFED WITH CRAB AND HERBS, TOPPED WITH SAUCE FLORENTINE AND CHEESE
WINE PAIRING: CHARDONNAY

RISOTTO CON FUNGHI - RICE COOKED WITH VARIETY OF WILD MUSHROOMS IN A RICH BROTH, TOPPED WITH PARMESAN CHEESE
WINE PAIRING: BAROLO

MEDITERRANEAN LAMB - LAMB COOKED WITH LEEKS, POTATOES AND MEDITERRANEAN SPICES - SERVED WITH ITALIAN BREAD
WINE PAIRING: SHIRAZ

CREME BOULE - OLD FASHIONED CUSTARD
**WINE PAIRING: TROCKEN
BEEREN AUSLESE**