

*Pinot's on the Patio Thursday June 22nd
6:30 p.m.*

1st Course

Carpaccio di Salmone

Thinly sliced cured Salmon

On a garlic crostini with sweet red onions and capers

With marscarpone-cream cheese

*Paired with Baileyana Rose of Pinot Noir, Edna Valley
CA 2016*

2nd course

Zuppa di Citriolli

Chilled cucumber soup

With avocado and tomato confetti

Paired with Barrique Pinot Noir, 2013 Sonoma Coast

3rd course

Porccheto alla Salvia

Center cut pork chop incrusted in pistachio breadcrumbs

With sun dried tomatoes

In a fresh sage butter sauce

Paired with Elk Cove Pinot Noir, Willamette OR, 2014

Dessert

Tortina di Fragolina

Angel food cake with fresh raspberries

With a saffron marscarpone sauce

And kieve confetti

*Paired with Astrolabe Pinot Noir, Marlborough New
Zealand 2013*

