



Please join us at Plates Kitchen on Sunday April 22, for a five-course Italian wine dinner. We will be delighted with insights from Emily Anne Farrell's exclusive variety of legendary wines from Italy.

ANITPASTO

WHITE BEAN SALAD

SLOW ROASTED TOMATOES, ITALIAN CURED MEAT

PAIRING: PROSECCO, MARSURET SUPERIORE N/V, SAN BOLDO

PRIMO

OPEN-FACED LOBSTER LASAGNA

FRESH PASTA, SWEET PEAS, TARRAGON CREAM SAUCE, HERBS

PAIRING: VERDICCHIO, PIEVALTA CASTTELLI DI JESI 2015, MARCHE

SECONDO

SEARED TUNA WITH RED WINE SAUCE

ARUGULA, CAPERS, SHALLOTS, OREGANO

PAIRING: VALPOLICELLA, SECONDO MARCO 2014, VENETO

CARNE

BISTECA A LA PIARENTINA

GARLIC, SAUTEED SPINACH, PARMESAN

PAIRING: NEBBIOLO, DELL' UNITA BAROLO 2013, PIEDMONT

DOLCE

VANILLA PANNA COTTA

MACERATED SEASONAL BERRIES

\$89 per person

RSVP only

5:30 Cocktail hour 6:30 Dinner
