

MOSAICO

WINE

Dinner

— FOUR COURSE —

TIGNANELLO WINE DINNER

📅 NOVEMBER 12TH | 🕒 7:00PM

\$395

FIRST COURSE

BRIE CHEESE BRUSCHETTA WITH
FRESH FIGS DRIZZLED WITH LIGHT HOT
HONEY VINAIGRETTE

paired with

CERVARO DELLA SALA CHARDONNAY

SECOND COURSE

HOUSE-MADE SHORT RIB RAVIOLI
OVER HONEY BRUSHED PORTOBELLO
MUSHROOM CUP FINISHED WITH
GUADO TASSO REDUCTION

paired with

GUADO AL TASSO

THIRD COURSE

MUSHROOM RISOTTO WITH SHAVED
WHITE TRUFFLE

paired with

SOLAIA

FOURTH COURSE

14OZ FRENCH CUT VEAL CHOP

paired with

TIGNANELLO

DESSERT

BOSC PEAR POACHED IN
TIGNANELLO REDUCTION FILLED WITH
IMPORTED RICOTTA CHEESE

