

Palate

Bistro & Catering

An Italian Wine Dinner featuring

Tommasi Vintners

Four Food & Wine Pairings

5pm Sunday, June 11, 2017

Antipasti

mortadella, grilled radicchio and smoked mozzarella focaccia

Prosciutto de parma wrapped crenshaw melon

baby spring vegetable, ricotta salata & olive crostini's

Tommasi Tenuta Filadora Prosecco

Insalata di Mare

shrimp, scallops, calamari & crab, Hattie's local organic baby arugula,

baby heirloom tomato's, lemon, cracked pepper, sea salt, evoo

2016 Tommasi Le Rosse Pinot Grigio

Piato Forte

red wine grilled skirt steak

eggplant involtini with gold raisins, pine nuts, fresh mozzarella

creamy polenta, micro fennel

2014 Tommasi Rafael Valpolicella

Dolce

Zabaglione with local strawberries,

dark chocolate cherry pistachio biscotti

2014 Tommasi Arele

\$65 Per Person plus gratuity

Reserve now - Please call 302.249.8489