



CARNEVALE JUNE WINE DINNER
Wednesday June 8th 2022

WELCOME BUBBLES

Carra, Coviello Prosecco Sparkling Brut (NV) Italy

Honeydew & Watermelon | Prosciutto, Local Strawberry Gastrique

Puro, Côtes Du Lot Malbec Rosé (2021) France

Warm Cheese Tartlet | Pecorino Romano, Mascarpone, Summer Leaves

Agriverde Wines, Terre Di Chieti Pecorino "Natum" (2021) Italy

Grass Fed Bison Slider | Pickles, Secret Sauce

Cicchitti, Criollo Grande (2019) Argentina

Wild Mushroom Ravioli | Black Summer Truffles, Sage Beurre Noisette

Carra, Valpolicella Superiore Ripasso Doc (2018) Italy

Local Peach Cobbler | House Cultivated Honey, Crème Anglaise

La Ardilla, Moscato de Valencia White (2020) Spain

\$75 per person (plus tax & gratuity) and it begins with a welcome drink on the patio at 6pm

Tickets must be purchased in advance and are non-refundable. Tickets may be transferred for the date of the event only.

Please review the menu before reserving a table, menu modifications will not be possible. Link below or call (828) 696 2001 for reservations

<https://checkout.square.site/buy/UZM327CIOLH2PYBL3NDLEF5E>