

Bella Frutteto and Esser Vine Yard Dinner Monday March 27 6:30pm

Welcoming Wine

Sauvignon Blanc

Appetizer

Seared lamb lollipop with fresh mint pea puree.

Paired with Pinot Noir

Salad

Kale, Apple and Cheddar with a Dijon honey vinaigrette.

Paired with Chardonnay

Pasta

Roasted spring squash with a vegetable demi glace,
arugula and gluten free pasta.

Paired with Merlot

Entree

Swordfish topped with a radish fennel citrus salad and served with a side of brussel
sprout wild rice pilaf.

Paired with Cabernet Sauvignon

Dessert

Lemon, ricotta and almond flourless cake.

Paired with Rose of Syrah

*Reservations only, Limited seating.
\$60 tax and gratuity not included