

# Menu

Each course, prepared by our Executive Chef, will be paired with a wine that each of these competing sommeliers have hand selected to match the dish.

Vote, per course, to decide on the best wine pairing, and the winner (best of 3) will be crowned the champion!

## Round One

### **COCKTAIL DI GAMBERETTI**

Two cold poached shrimp tossed in a brandy & tomato aioli, served in a radicchio bowl, garnished with chives

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## Round Two

### **WILD MUSHROOM RAGU**

Truffle pappardelle, wild mushrooms, savory black truffle cream sauce, pink lipstick chard, micro greens

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## Round Three

### **DOPPIO LAMB CHOPS**

Dual seasoned lamb chops with a rich demi-glace, sweet pea & parmesan risotto