

# 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

### **SPICY CITRUS SHRIMP**

Chilled shrimp (2), red onion, lemon, lime, orange, white wine vinaigrette, extra virgin olive oil, celery seed, cracked pepper, radicchio

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## Round Two

### **FIOCCHI & PEAR PASTA**

Pear and ricotta-filled Italian “kisses,” prosciutto, diced pear, brûléed Gorgonzola, butter

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## Round Three

### **VEAL ROULADE**

Veal strip loin rolled with asparagus and fontina cheese, garlic smashed Yukon potatoes, summer squash, veal demi-glace