



SARDEGNA WINE DINNER

First Course

Artichoke & Goat Cheese Gratin with Toasted Bread Crumbs, Lemon Zest & Marjoram.

2019 Argiolas "Is Argiolas" Vermentino di Sardegna DOC

Second Course

Tallegio Cheese, Guanciale, Dried Cherry Jam with Juniper & Herbs in Puff Pastry.

2015 Argiolas "Senes" Cannonau di Sardegna DOC Riserva

Third Course

Grilled Tuna with Fregola & Putanesca.

2017 Argiolas "Perdara" Monica di Sardegna DOC

Fourth Course

Marinated Pork Tenderloin with Roasted Pork Belly, Corzetti Pasta &

Finished with a Pumpkin, Sage, Bacon & Brown Butter Sauce.

2017 Argiolas "Korem" Bovale Isola dei Nuraghi IGT

Fifth Course

Assorted Traditional Sardinian Cookies.

Tremontis Mirto dell'Isola di Sardegna

\$139.00 Per Person, Plus Tax & Gratuity