

LONG TABLE DINNER

ITALY

Friday, December 1

M E N U

Upon arrival, begin your experience with a specialty cocktail

STARTER

HERB WHIPPED RICOTTA

A bold herb whipped ricotta with n'duja sausage, truffle oil, and sun-dried tomatoes on grilled sourdough, topped with toasted pistachios and crispy basil

VILLA RAIANO - FALANGHINA DEL BENEVENTANO

A radiant straw yellow wine with a generous aroma of citrus, pineapple, and white peach

MAIN COURSE

ROSEMARY AND GARLIC LAMB SIRLOIN

Rosemary and Garlic Lamb Sirloin, accompanied by duck fat-fried potatoes, grilled yellow zucchini, and asparagus—all brought together with a luscious herbed lamb jus

CIACCI PICCOLOMINI D'ARAGONA ATEO

Ateo is a vibrant and juicy wine with intense herbal, spice and fruity (black cherry, plum) notes. Cabernet Sauvignon and Merlot

DESSERT

TRADITIONAL ITALIAN TIRAMISU

Savor our Traditional Italian Tiramisu with Ferrero Rocher crumble, fresh berries, and a hint of candied basil for a sweet and sophisticated finale

Italian breads and butter served with main course

Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions. If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate. Tickets are non-refundable.