

 Italian Wine Dinner

 Enjoy a selection of boutique wines from Italy

with a 4 course dinner

created by **German Master Chef Michael Ober**

**Menu**

bonito tartare w sweet pea sprouts & hibiscus salt

tomato sorbet & mozzarella pearls

*Argiolas Vermentino - Sardinia*

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chicken praline in nut crust

w/crispy pepper ranch bacon

fall vegetable & balsamic honey terrine

*Tua Rita Rosso dei Notri* *– Tuscany*

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beef tenderloin

w/arugula vinaigrette & creamy porcini polenta

*Falesco Cabernet Sauvignon – Umbria*

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“Rosso & Nero”

dark berry ragout & chocolate mousse

w/candied rose petals

*Bera Brachetto Sparkling Red – Piedmont*



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