

# Italian Wine Pairing Dinner

June 5<sup>th</sup>, 2021

## **Hors d'oeuvres**

Pastry Wrapped Asparagus, Prosciutto, and Parmesan  
Tuscan Bruschetta  
Sicilian Style Meatball  
*with currants and pinenuts*

## **Appetizer**

Shrimp & Polenta  
*White Balsamic Marinated and Grilled Shrimp*  
*Creamy Mascarpone Polenta*  
*Crispy Pancetta*  
*Confit Cherry Tomatoes*  
*Calabrian Chili Oil*

## **Soup**

Pasta Fagioli  
*Housemade Veal Stock*  
*Dried Cannellini Beans*  
*Roasted Chickpeas*  
*Ditalini*

## **Entree**

*(choose 1)*

Braised Pork Ragu  
*Roasted Crimini Mushrooms*  
*Wilted Broccoli Rabe*  
*Chianti Red Sauce*  
*Handmade Pappardelle*  
*Lemon Herb Breadcrumbs*

Olive Oil Poached Sea Bass  
*Garlic and Herb Infused Oil*  
*Roasted Tomato Coulis*  
*Lemon Basil Risotto*  
*Roasted Eggplant Caponata*  
*Prosciutto Crisp*

## **Dessert**

Limoncello Tart  
*Shortbread Crust*  
*Raspberry Coulis*  
*Merengue Cookies*  
*White Chocolate Deco*  
*Fresh Mint*

Each course will be paired with a carefully selected wine to enhance the taste of both food and wine. Throughout dinner, Jerry Hammaker, owner and founder of Certain Aged Ventures, and a professional wine consultant and sommelier, will discuss the selected wines and share his insights on how to select wines to complement food.