

wine dinner


5-Course Wine Paired Dinner in Pink Restaurant

Saturday, January 20 • \$64.95* per person

Reservations 201-The-BigM


1ST COURSE

Focaccia Pizza with Mozzarella,
Prosciutto de Parma, Honey Dew & Figs

 *La Marca*, Prosecco, Veneto, Italy 2014


2ND COURSE

Pappardella con Salsa Di Casa tossed with Basil,
Herbs and Olive Oil & Parmigiano Reggiano

 *Di Vinci*, Chianti - Tuscany, Italy 2015

3RD COURSE

Baby Field Greens, Roasted Rainbow Beets, Orange,
Bourbon-Sugar Walnuts, Goat Cheese & Wildberry Vinaigrette

 *Argiano Rosso di Montalcino*, Sangiovese - Tuscany, Italy

4TH COURSE

select one

Pan-Roasted Sea Bass Bonne Femme
with Julienne Heirloom Carrots & Mango

 *Jermann*, Pinot Grigio - Friuli Venezia Giulia, Italy 2015

Braised Lamb Shank alla Romano with Wild Mushrooms,
Gorgonzola Sauce & Potato Croquette

 *Renato Ratti*, Marcesco - Barolo, Italy

5TH COURSE

Warm Pecan Pie topped with Vanilla Bean
Ice Cream, Frangelico & Crème Fraîche

 *Asti Elmo Pio*, Sparkling Wine - Piedmont, Italy 2014

**price does not include tax or gratuity*