

Bella Panini's 2015 Winter Wine Pairing Dinner

Vol au Vent Fruits de Mer

(Seafood in a Sherry Cream Sauce in Puff Pastry)
2013 Pieroth Weissburgunder Trocken, Nahe, Germany

Pan Seared Duck Breast with Cherry Port Sauce and Feta With Angel Hair Pasta

2011 KRIS Heart Rosso, Italy

Roast Beef Tenderloin with Balsamic Vinegar Reduction, Roma Tomatoes & Spaghetti Squash

2011 Callabriga Douro Tinto, Portugal

Lamb With a Rosemary Merlot Glaze Mashed Cauliflower & Wild Rice

2011 Fess Parker "The Big Easy" Santa Barbara, California

Angel Food Cake with Fresh Berry Mélange Drizzled with Chocolate Liqueur

Sunday February 15th

Time: 5:30

Cost: \$72 pp includes Tax & Tip