

Bella Panini Valentine's Day Wine Pairing Dinner

Buttered Poached Lobster
With Saffron Risotto
2011 Franz Haas "Manna" Bianco, Italy

Grilled Eggplant Stuffed with Chicken, Asparagus and Prosciutto
On Bed of Creamy Polenta
2014 Paolo Scavino Rosso, Italy

Herb crusted Pork loin with Red Currant Sauce
& Woodland Mushroom Tart
2013 Handcraft Malbec, California

Roasted Beef Tenderloin
Arugula Micro Greens with Harissa and Honey Dressing topped Feta
accompanied by Butternut Squash Mash
2013 Flegzheimer Bros. Petite Sirah, Australia

Cognac Poached Pears and Chocolate Mousse
Served with Bella Coffee

Sunday Feb 14th, 2016

Time: 5:30pm

Cost: \$70 per person Includes Tax & Tip