



Prosecco Dinner

Featuring
BISOL

Finest Prosecco of Valdobbiadene since 1542

Wednesday March 31, 2010

Bellinis at 6:00 PM

Dinner at 6:45 PM

Bellini and Crostini

A selection of passed bellinis and crostini

Antipasta

Sardines, almonds, citrus, fennel, tomato seeds, shaved bottarga

Bisol Jeio Prosecco NV

Primo

Carnaroli risotto, celeriac, compressed melon, prosciutto

Bisol Sparkling Rose NV

Secondo

Veal tenderloin, caramelized onion puree,
asparagus, morels, vermouth cream

LeSalette Amarone della Valpolicella "La Marega" 2005

Dolci

Tiramisu, sponge, espresso cream, cocoa powder

Bisol "Crede" Prosecco 2007

\$75 plus tax and gratuity



GROUND'S FOR SCULPTURE