

# Wine and Dine Wednesday June 19, 2013, 6:30 pm

### **First**

White Bean Soup mirepoix, applewood smoked bacon, herbed broth Lagaria Pinot Grigio 2012

### Second

Bruschetta goat cheese and figs raspberry and balsamic reduction Falesco Vitiano Rose 2011

### Third

Grilled Pork Chop roasted apricots, arugula, and shaved parmesan Monte Antico 2010

## Dessert

Mascarpone Cream Cheese Cake pine nut and toasted breadcrumb Canella Prosecco NV

> \$27.50 per person, plus tax and gratuity \*No Substitutions\*