

Gianni's Valentine's Wine Dinner 2019
Monday 11 February 2019 at 6:30 PM
\$85/pp plus Tax & 20% Gratuity - Reservations Required

Course 1

Fried Oyster over Creamed Spinach w/ Feta & Roasted Peppers
Paliou, Peloponnese Moschofilero Roditis Anemos 2017

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Course 2

Frog Legs over Pineapple Mango Coulis topped with Tropical Fruit
John Anthony Vineyards, Napa Valley Sauvignon Blanc 2017

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Course 3

Grilled Kangaroo Tenderloin w/ Ratatouille & Bordolese Sauce
Pierre Rougon, Vacqueyras 2015

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Course 4

Imported Fusilli with Hot Sausage Ragu & Smoked Provolone
Il Verro, Terra del Volturno Casavecchia Montemaggiore 2011

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Course 5

Roasted Leg of Lamb w/ Cherry Florentine Sauce & Baby Potatoes
Smoking Gun Wines, Cabernet Sauvignon Napa Valley 2014

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Surprise Dessert Course by Chef Heather