



Presents
CIMA COLLINA VINEYARDS
April 20^h at 6:00pm
With guest speaker; Doug Danzer - Cellar Master
\$80 inclusive of tax and gratuity

Stuzzicchini

Cozze al Forno

Fresh mussels baked with white wine, lemon juice and breadcrumbs

Gorgonzola e Pere

Grilled pears with gorgonzola cheese on toasted ciabatta bread

Frittura di Verdure

Deep-fried artichokes, asparagus, eggplant, onions and zucchini; served with parsley sauce and tartar sauce

2013 Pinot Blanc, Antle Vineyard, Chalone AVA

Antipasto

Insalata Monte Poro

Organic spring lettuces, endive, strawberries and fried goat cheese with strawberry-raspberry vinaigrette

2014 Tonde Grapefield Chardonnay, Santa Lucia Highlands AVA

Primi

Pasta Chijna Mari e Munti

Housemade spinach ravioli filled with shrimp, leeks, roasted bell peppers and ricotta and pecorino cheeses, tossed with field mushroom sauce

2010 Hilltop Ranch Pinot Noir

Secondi

Choice of

'Nvoltinu e Pisce Spata

Swordfish loin rolled with shrimp, almonds, garlic and pecorino and caciocavallo cheeses; served with Calabrian-style spicy potatoes, eggplant and peppers

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Carni Arrustute

Roasted leg of lamb marinated with thyme, parsley, roasted garlic and shallot sauce; served with sautéed organic spinach and Calabrian-style spicy potatoes with eggplant and peppers

2010 Lockwood Meritage, Antle Vineyard, Chalone AVA

Dolci

Tortino al Cioccolato

Flourless chocolate cake served with crispy cookie, crème anglaise, whipped cream and fresh raspberries

2012 Late Harvest Riesling, Santa Lucia Highlands AVA