



# TERLATO WINES

ALWAYS EXCEPTIONAL

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~Reception 6:00 PM~

**Lobster Wontons**

Cucumber, Chiles, Mint, Yuzu

**Beet Consomme**

Radish, Scallion Oil

*Piper Heidsieck Brut*

~Dinner 7:00pm~

1st Course

**Grilled Oishii Shrimp Cioppino**

Heirloom Tomato, PEI Mussel, Cockles, Fennel

*Terlato Pinot Grigio*

2nd Course

**Pheasant Tagliatelle**

Porcini, Chestnut Gremolata, Black Truffle

*Rochioli Pinot Noir*

3rd Course

**Sous Vide 11 Oaks NY Strip**

Celeriac, Mustard Greens, Gruyere Tuille, Lovage

*Chimney Rock Cabernet*

4th Course

**Tasting of Italian Cheeses**

*Gaja Promis*

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***Thursday, October 24th, 2019***

**\$135 per person**  
*plus sales tax and gratuity*

Reserve today by emailing [Nancy Lyons](#)

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