



4 Course Wine Pairing Dinner

\$50

+tax & gratuity

Friday, February 22~6:30PM

First Course

Shellfish Trio

*Oyster Scampi • New Zealand Mussels Bacon Parmesan Cream
Bake Stuffed Clams*

Le Parodine Gavi 2017 Italy

.....

Second Course

Baby Arugula and Spring Mix Medley

Pickled Onions, Orange Segments, Cucumber Ribbons, White Balsamic

Loma Larga Vineyards Pinot Noir 2014 Chili

92pts James Suckling

.....

Third Course

Roast Pork Loin Paupiette

*Baby Spinach, Sweet Italian Sausage, Mozzarella Provolone, Roasted Garlic
Whipped Potatoes,, Seasonal Vegetable*

Château des Aladères - Corbières 2014 France

90pts - W&S Years Best

.....

Fourth Course

Peanut Butter Stuffed Dark Chocolate Cup Cake

Red Wine Reduction

Masottina Prosecco Rose Italy

90pts Wine & Spirits

.....

DESMOND'S RESTAURANT & PUB

631.846.2335