

AQUA

KITCHEN *and* COCKTAILS

Tour of Italy

WINE DINNER

Featuring the Wines of Santa Margherita USA

Santa Margherita

THURSDAY, FEBRUARY 9TH | 6PM | \$95 + TAX & GRATUITY
COURSE 1

Ca' del Bosco, Franciacorta DOCG, Lombardy

paired with Wagyu Beef Tartare, Crispy Capers, Shallots, Chives, Roasted Garlic Aioli, Toasted Brioche

COURSE 2

Cantina Mesa "Primo Bianco", Vermentino di Sardegna DOC, Sardinia

paired with Hokkaido Scallop & Oyster Crudo, Winter Citrus Relish, Basil

COURSE 3

Tenuta Sassoregale, Sangiovese di Maremma DOC, Tuscany

paired with Wagyu Beef Bolognese, Fresh Pappardelle, Ricotta Salata

COURSE 4

Masi, Amarone della Valpolicella Classico DOCG, Veneto

paired with New Zealand Lamb Chops, Roasted Grapes, Broccolini, Kabocha Squash Puree, Pistachio

COURSE 5

Chef's Limoncello paired with Strawberry & Passionfruit Tart

