

# Klein's Holiday Wine Dinner

## "TOUR OF ITALY"

### Five Course Wine Dinner

Friday, December 14th, 7:00 PM

\$69/person (Excluding Tax & Gratiuty)

**First Course:** Ca' del Bosco Franciacorta DOCG, Lombardy, Italy paired with Homemade Mozzarella with Imported Italian Meats, Fresh Basil Chiffonade, House Made Roasted Peppers, Finished with a Drizzle of Balsamic Glaze & EVOO.

**Second Course:** Livio Felluga Friulano DOC, Colli Orientali del Friuli, Italy paired with Nicky K's Mixed Greens Salad, Herb Oven-Roasted Tomatoes, Bacon Wrapped Diver Scallop with a Sun-Dried Tomato Vinaigrette.

**Third Course:** Cantina Mesa "Primo Scuro" Cannonau di Sardegna DOC, Sardinia, Italy paired with Zuppa di Pesce, Clams, Mussels and Shrimp atop Special Garlic Crostini with Traditional Saffron Infused Zuppa Sauce.

**Fourth Course:** Castello di Monsanto Chianti Classico Riserva DOCG, Tuscany, Italy paired with Veal Osso Bucco, Roasted Garlic Mashed Potato Finished with a Hearty Sauce and Toasted Pine Nut Gremolata.

**Fifth Course:** Caravella Limoncello, Amalfi, Italy paired with Chef's Surprise Dessert (Won't Disappoint)!