



January 5 & 6, 2018
 Wine & Dine Italian Style
 Bed, Breakfast & Dinner Package

- * Lodging Fri & Sat
- * \$100 dining certificate to Saturday's 6 course/6 wine dinner
- * Full breakfast each morning
- * Rates start at \$249 per night



WINE & DINE ITALIAN STYLE

Saturday Jan 6, 2018 6:00 p.m. seating, \$75 per person

Bradford Hammerschmidt, managing partner and wine specialist with Imperial Beverage will choose six exceptional Italian wines to be paired with a 6 course Italian dinner prepared by Chef Shaun Glynn. The dinner will focus on indigenous foods from the chosen wine region.

ANTIPASTI - BRUSCHETTA

Grilled Italian bread, cannellini bean tapenade, grilled shrimp.

INSALATA

Mixed greens, grilled artichoke, aged parmesan, roasted garlic thyme vinaigrette.

PRIMI PASTA

Roasted halibut, oven dried tomato, basil and mozzarella. Lemon pepper zucchini spaghetti.

PASTA

Stuffed conchiglioni, Italian beef ragu, arrabbiata sauce, gorgonzola.

SECOND PIATTI

Scaloppini of veal, roasted garlic and rosemary polenta, wild mushroom marsala sauce.

DOLCI

White chocolate and fresh berry Tiramisu. Almond biscottini.

DINNER RESERVATIONS ARE AVAILABLE TO NON-LODGING GUESTS

Tax, 20% auto gratuity and beverage (except for wine pairings) are additional

Price and menu items subject to change

Reservations made by ticket purchase (non-refundable)

269-857-5777