



# WINE DINNER

Tuesday, May 12<sup>th</sup>, 2026 | 6:30pm | \$85/Person\*

*\*Not Including Tax and Gratuity*

## ANTIPASTI

Grilled Shrimp, Spinach & Pea Fritter,  
Scampi Sauce

*Pairing: Pinot Grigio, Klaus Lentsch 2022*

## MEZZELUNE

Asparagus & Spring Herb Filled  
Half-Moon-Shaped Ravioli with Vedure  
*Pairing: Gruner Veltliner, Klaus Lentsch 2022*

## CANEDERLI

Nettle & Wild Garlic Dumpling with Speck,  
Sage Butter

*Pairing: Kerner, Klaus Lentsch 2022*

## ANATRA

Duck Breast with Cherry Sauce,  
Polenta, Greens  
*Pairing: Pinot Nero, Klaus Lentsch 2022*

## DOLCI

Kaiserschmarrn with Strawberry &  
Rhubarb, Whipped Cream  
*Pairing: Gold Muskateller, Klaus Lentsch 2023*

