



**Friday, November 15<sup>th</sup>, 6:30pm**

**First Course**

Poached Pear & Frisée Salad with Goat Cheese, Roasted Beets & Lemon Vinaigrette  
*2022 Tua Rita, "Perlato del Bosco," Vermentino IGT*

**Second Course**

Roasted Pork Belly with Butternut Squash Purée, Fregola & Sage  
*2022 Tua Rita, "Rosso dei Notri," Super Tuscan IGT*

**Third Course**

Homemade Pappardelle with a Sauce of Short Rib, Sausage, Wagyu Filet, Tomato & Peas  
*2020 Tua Rita "Perlato del Bosco" Sangiovese IGT*

**Fourth Course**

Two-Bone Rack of Colorado Lamb over Herbed Orzo & Mint Gremolata  
*2021 Tua Rita, "Giusto dei Notri," Super Tuscan IGT*

**Fifth Course**

Pumpkin Cheesecake  
*Warm Apple Cider*

**\$199 Per Person Plus Tax & Gratuity**