

# TASCA TENUTA REGALEALI WINE DINNER

THURSDAY, MARCH 14<sup>th</sup>

6:00PM - \$135

## WINE DINNER MENU

### COURSE 1

*Amuse Bouche. Bad Boy Oyster  
with a White Wine Mignonette.*

### COURSE 2

*Grilled Wedge. Grilled Romaine Heart,  
Bleu Cheese Dressing, Candied Bacon,  
Crispy Shallot*

### COURSE 3

*Mini Crouque Puff Pastry filled  
with Ham and Gruyère Cheese,  
topped with a Bechamel sauce.*

### COURSE 4

*Black Pepper crusted Pork Loin, served  
with Baby Carrots, savory Sweet  
Potatoes and a Sauce Poivrade.*

### COURSE 5

*Palate Cleanser. Grilled Baguette with  
Crème Fraiche, Caviar, Mild Cheddar  
cheese, and slices of Honeycrisp Apples.*

### COURSE 6

*Dessert. Chocolate and Lemon  
Macaron served with Panna Cotto and  
Raspberry sauce.*

RESERVATIONS REQUIRED

248-277-6000

## FEATURED WINE

*Tasca Tenuta Regaleali Guarnaccio*

GLASS \$15

