2022 Italian Association Christmas Gala – Wine Pairing Wednesday December 14, 2022

First Course

Sicilian Pistachio Ricotta Toasts, Arugula, Roast Radish Seared Ahi Tuna On Cucumber Slice, With Verjus Citrus

> <u>Second Course</u> AZ Arugula Salad Crispy Shallots, Strawberry, Feta Cheese, Mission Figs, Sesame Balsamic

<u>Third Course</u> Scampi Al Franco Roasted Garlic, Lemon Zest, Chili Flakes, Extra Virgin Olive Oil, With herbed risotto

Fourth Course Linz Petite Filet Mignon Grilled Broccolini, Trumpet Mushrooms, Sherry Onion Demi

Fifth Course Warm Panettone With Whipped Mascarpone Cream

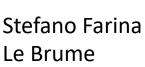
The House Brasserie 6936 E Main St, Scottsdale, AZ 85251 LIVE Music & Dancing Cocktails Served at 6 PM Dinner Served at 6:45 RESERVATIONS ONLY

Santomè Prosecco

Bianco del Salento Donna Giovanna

BassanellaSoave Classico DOC







Caffo Vecchio Amaro del Capo