

# FOOD & WINE WEEKENDS

## The Taste of La Luce

### Soup

Oxtail Minestrone

Or

Roasted Bell Pepper Tower, Fried Robiola, Black Olive Tapenade

### Primi

Agnolotti con Fonduta: Herb Butter Sauce

Or

Stuffed Conchiglioni Pasta: Ricotta, Short Rib, Reggiano, Béchamel

### Secondi

Braciola: Italian Beef Rolls in Tomato Sauce, Pine Nuts, Olive Oil Mashed Potatoes

Cavolo Nero Baby Carrots, Gremolata

Or

Roasted Halibut: Saffron, Tomato, Artichokes, Fennel, Olives, Aioli Toast

Or

Risotto: Roasted Duck Breast, Grilled Radicchio, Pancetta, Taleggio, Aged Balsamic

### Dolci

Pumpkin Tiramisu

Or

Rose Water Crème Brûlée

**4-Course Menu - \$55 per person**

**La Luce Wine Pairing - \$25 per person**

**Sommelier Wine Pairing - \$35 per person**