

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

Sommelier Wine Pairing - \$25 per person

La Luce Exclusive Wine Pairing - \$35 per person