

WINTER

WINE DINNER SERIES

SICILIAN WINE DINNER

Saturday, January 27th • \$85 Inclusive • 6:00pm

Greeted with Brut Metodo Classico Sicilia DOC (Carricante)

First

Anelletti Palermitano

Oven Baked Fresh "Ring" Pasta, Aged Provolone & Eggplant Stuffed, Fresh Tomato Ragu

Planeta La Segreta Il Bianco Sicilia DOC (Greciano, Chardonnay, Fiano and Viognier)

Second

Cibo da Strata (Traditional Street Food)

Arancine ~ Ragu of Beef & Fresh Mozzarella Stuffed Arborio Rice Balls

Pane e Pannelle ~ Crispy Chickpea Fritters, Handmade Focaccia, Shaved Fennel, Fresh Lemon

Planeta La Segreta Nero D'Avola Sicilia DOC (Nero d'Avola)

Intermezzo

Sicilian Blood Orange Granita

Don Ciccio & Figli - Mandarinetto (mandarin and tangelo liqueur)

Main

Zuppa di Pesce

Prawns, Calamari, Mussels, Baby Octopus, Saffron Tomato Brodo, Mediterranean Style Couscous

Planeta Cerasuolo di Vittoria DOCG (Nero d'Avola and Frappato)

Dessert

Canollo Siciliano

Classic Sweet Ricotta Stuffed Pastry, Fresh Berries

Planeta Passito de Noto DOC (Moscato Bianco)



ON THE ROCKS
AT FOX HOPYARD

Executive Chef Nick Muce