



EIGHTY ACRES + ZENATO WINERY WINE PAIRING DINNER



MONDAY, FEBRUARY 23 @ 6:30 PM

\$120/pp++ | Eighty Acres Kitchen & Bar

I. ZENATO LUGANO

Sea Scallop with a Mediterranean Pearl Couscous Salad

II. ZENATO VALPOLICELLA SUPERIORE

Crispy Flatbread with Roasted Wild Mushrooms, Carmelized Onions & Fontina

III. ZENATO VALPOLICELLA SUPERIORE RIPASSA

Duck Ragù with Creamy Parmesan Polenta

IV. ZENATO AMARO DELLA VALPOLI

Herbed Seared Lamb Lion with Truffled Potato Purée & Wilted Greens

V. DESSERT

Espresso Pana Cotta with Honey Roasted Pine Nuts

A 3% credit card processing fee will be added to credit/debit card payments