



ITALIAN WINE DINNER

PRESENTED BY VICTOR QUAGLIA – VINTAGE IMPORTS



Monday, August 10th @ 6:30 p.m.

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

I. VIGNE SURRAU VERMENTINO DI GALLURA LIMIZZANI 2024

Seared Scallops with Lemon-Herb Brown Butter & Blistered Shishito Peppers

II. VIETTI BARBERA D'ASTI TRE VIGNE 2023

Heirloom Tomato & Mushroom Salad with Ricotta Salata & Herb Vinaigrette

III. AIA VECCHIA TOSCANA LAGONE 2024

Seared Duck Breast Risotto with Roasted Mushrooms, Fresh Herbs,
Parmesan & Lemon Zest

IV. FATTORIA LA VALENTINA SPELT MONTEPULCIANO D'ABRUZZO RISERVA 2021

Braised Lamb Shanks with Creamy White Beans, Caramelized Baby Carrots,
Red Wine-Herb Sauce & Gremolata

V. DESSERT

Berry Panna Cotta

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