

DUNNHILLS™

STEAKS, SEAFOOD & BAR

Taste of Italy

Please Join us at Dunnhills on Monday, April 14th for a Wine Dinner featuring Guest Speaker Mick Roberts. The dinner will begin at 7:00pm and will feature a five course meal with accompanying wines.

First Course

Italian FlatBread
Wine Pairing: Prosecco

Second Course:

Seafood Farfalle Pasta
Wine Pairing: Ca' Montini, Pinot Grigio

Third Course:

Stuffed Chicken with Prosciutto, Basil & Ricotta Cheese
Wine Pairing: Valiano Chianti Classico

Fourth Course:

Pan Seared Rosemary Lemon Pork Tenderloin
Wine Pairing: Valiano Chianti Classico "Poggio Teo"

Fifth Course:

Berry Pudding
Wine Pairing: Umberto Fiore, Moscato d' Asti

\$57.95/ +tax & gratuity
Prices Subject to Change