

Pazzo!

crazy about food

Wine Tasting Dinner Menu \$75

Marinated Jumbo Lump NC Crab with Wild Hare Farm's Red Bibb Lettuce,
Grape Cherry Tomatoes, Cucumbers, Hazelnuts & a Mango Vinaigrette

Colline Tuscolane "Astero" Bianco 2007

Duck Confit and Peregrine Farms Frisée with
Shiitake Mushrooms and Black Walnuts

Valpolicella Classico 2007

Red Wine Braised Veal Cheeks over Gorgonzola Polenta
with Crispy Shallots and Pine Nut Gremolata

Valpolicella Ripasso 2006

Prosciutto di Parma Wrapped Lamb Tenderloin over Local English Pea
and Caramelized Onion Risotto with a Foie Gras Emulsion

Passo IGT 2005

&

Amarone 2004

Kathy's Cookies & Truffles with Sunset Farm's Strawberries