



LA FENICE

HIDDEN



BENCH

Reception Canapés

2013 NATUR ZERO DOSAGE SPARKLING

Sautéed Mushroom & Herb Crostini

Zucchini & Artichoke Fritters

Grilled Red Pepper Chutney with White Anchovy on Polenta Crostini

White Veal Mini Empanada

Antipasto

2017 ESTATE RIESLING

Octopus Carpaccio

Lime and Yuzu drizzle, Extra Virgin Olive Oil, Chives, Salted Capers & Sundried Tomato Dust

Pasta Course 1

2014 FELSECK VINEYARD CHARDONNAY

Hand Pinched Tortelli

Lobster Tortelli with Seafood Bisque

Pasta Course 2

2017 FUMÉ BLANC

Gnudi

Ricotta & Spinach Gnudi with Gorgonzola Cream & Parmigiano Reggiano

Main Course

2013 LOCUST LANE PINOT NOIR MAGNUM

Grilled Beef Tenderloin Medallions with Red Wine & Black Truffle Reduction

Dessert

2013 SELECT LATE HARVEST GEWURZTRAMINER

Saffron Panna Cotta with Salted Pistachio Praline, Mango & Mascarpone Cream