

# Tark's Grill Food and Wine Dinner

**February 1<sup>st</sup> 2012**

## Hors d'oeuvres

Prosciutto di Parma and Melons

Seared Foie Gras with Caramel Apples

Caposaldo Prosecco

## First Course

Roasted Butternut Squash Risotto with Gulf Shrimp

2009 Pighin Pinot Grigio

## Second Course

Roasted Beets with Gorgonzola and Walnuts

2009 Michele Chiarlo Barbera d'Asti

## Third Course

Roasted Loin of Venison, Wild Mushroom Ragout, Fire Roasted Chestnut Polenta and Natural Jus

2008 Nozzole Chianti Classico Reserva

2009 Tenuta San Guido Guidalberto

## Sweet Finally

Panna Cotta with Balsamic, Honey Roasted Pears

2010 Michele Chiarlo Nivole Moscato d'Asti

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\$80.00 Per Person inclusive  
Seating is Limited