

# STONEWATER CIN CIN

## ITALIAN WINE TASTING & DINNER PAIRING

Friday, November 5 | 7 – 9:30pm



We invite you to join us for an extraordinary dining experience as we visit Italy for a 5-course dinner paired with 5 renowned Italian wines. Led by Wine Expert, Cory Deibel from Vintage Wine Distributors and our own StoneWater Chef's, this is going to be an Italian dining experience unlike any other.

\$150pp (+tax & gratuity)

*All the featured wines will be available for purchase that evening with a discount.*

FOR RESERVATIONS CALL OR EMAIL  
WHITNEY: (SPACE IS LIMITED)  
440.461.4653 X232  
WNEIDUS@STONEWATERGOLF.COM

## Menu

### APERTIVO

#### *Trio*

smoked trout & white asparagus  
chickpea & lobster salad  
burrata & white truffle oil

Vie di Romans, Friuli Isonzo Chardonnay 2018

### ANTIPASTI

#### *Grilled Prawns*

squid ink risotto, herb infused heirloom tomatoes

Castiglion del Bosco, Brunello di Montalcino  
2015

### PRIMI

#### *Deconstructed Lasagna*

braised duck ragu, fennel béchamel, spinach

Acinum, Amarone della Valpolicella 2016

### SECONDI

#### *Porchetta*

blue cheese polenta, broccoli rabe, natural jus

Damilano, Cannubi Barolo 2015

### DOLCE

#### *Pineapple Maccheroni*

fregola cream, raspberry coulis, lemon cake

Fattoria del Cerro, Vin Santo di Montepulciano  
2015