

Wolves Club of Erie Den VIII

Winter Wine & Dine

Antipasti

choose one per couple

Italiano Mussels

*Prince Edward Island Mussels, Butter, White Wine,
Tomato Broth, Fresh Basil, Fresh Garlic & Onion*

Roasted Acorn Squash

*Fresh Burrata, Toasted Pumpkin Seeds,
Roasted Pumpkin Seed Oil & Micro Arugula*

*Served with: **Borgo Conventi Collio (Sauvignon) 2014.** From Collio in Friuli.*

Straw yellow in color it displays lively greenish shades. On the nose it is vibrant, very complex and characteristic. The aromas of green pepper, tomato leaf and hard peach perfectly complement the floral scents, the mineral note of flint, and the slight hints of clary sage. This wine is elegant, has a good backbone and a long aromatic finish. Highest Quality. D.O.C.G.

Zuppa

Pancetta & Lentil

*Tomato broth, Fresh Herbs, Onion, Celery & Carrot,
Crispy Pancetta, al dente Lentil*

*Served with: **Tenuta Lodola Nuova Vino Nobile De Montepulciano 2011.** From Montepulciano, Tuscany. Aged 18 months in oak casks with full body that has hints of rich cherry and red berry flavors. Highest rating for Montepulciano. D.O.C.G.*

Insalata

Fresh Baby Spinach

*Fire Roasted Red Peppers, Sun-dried Tomatoes, Red Onion,
Artichoke, House Crouton, Asiago, White Balsamic Vinaigrette*

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Entrée

choose one per person

Pistachio Encrusted Faroe Island Salmon

Asparagus Risotto, Pesto dressed Micro Arugula

Rack of Lamb

*Dried Cherry Thyme Demi Glaze, Parmesan Creamy Polenta,
Roasted Brussel Sprouts with Pancetta*

Sliced Beef Tenderloin

Champagne Risotto, Portobello Pancetta Cream, Truffle Oil

*Served with: **Pio Chianti 2014**. From Rufina, Chianti. Light bodied, exhibits the essence of black cherry, ripe plum and spice. Smooth and not too dry. A blend of Sangiovese and Cabernet. Highest Quality. D.O.C.G.*

Dolce

Housemade Cannoli's

*Filled with our take on the classic filling with a twist!
Mascarpone, Ricotta & Whipped Cream folded together with
Orange Zest, Cinnamon, Nutmeg, Vanilla, Powdered Sugar,
Dusted with Cocoa*

*Served with: **Piera Martellozzo Blu Giovello Moscato 2015**. From Puglia, Italy.
Bright golden yellow, a fine and delicate effervescence. Notes of exotic fruits and orange zest, peach and apricot. Sweet with subtle aromatic aromas of citrus fruit; the aromatic aftertaste recalls the flavor of the Moscato grape, with pleasant freshness.*