

Chef's Pairing Wine Dinner

L'autunno in Italia - October 14, 2025

EXECUTIVE CHEF: BRANDYN POWERS

SOMMELIER: BLAKE TAFT

• AMUSE BOUCHE •

Scallop Crudo, OBX Scallops marinated in fresh citrus, pistachios, red pepper flakes, microgreens, limoncello broth, topped with Hatteras Saltworks garlic sea salt.

Wine Pairing: Berlucchi Franciacorta Extra Brut - Lombardy

• FIRST •

Pork and Ricotta Agnolotti - Homemade agnolotti filled with braised pork and seasoned ricotta, with fried spinach, toasted pine nuts, & a lemon brown butter sauce

Wine Pairing: Marchesi Antinori Vermentino - Tuscany

• SECOND •

Short Rib Raviolo al'uovo - braised short rib raviolo, served with a red wine ragu

Wine Pairing: Marchesi Antinori Il Bruciato

• MAIN •

Veal Milanese - pan fried veal, creamy polenta, braised porcini and oyster mushrooms, finished with a red wine reduction.

Wine Pairing: Prunotto Fiulot Barbera D'Asti

• DESSERT •

Orange and Lemon Olive Oil Cake - whipped mascarpone, poached pears, almond crumble, with a marsala syrup.

Wine Pairing: Vecchioflorio Marsala Superiore '20 - Sicily

