



A Night in Piedmont Wine Tasting

First Course

Frito Misto fried calamari with shrimps

Second Course

Risotto Funghi topped with white truffle oil finished with a 12 year aged parmigino cheese

Intermezzo

Sorbetto

Third Course

Pork loin stuffed with mushroom duxelles and spinach finished in a beurre blanc

Dessert

Nutella Chocolate Cake

Wines To Be Announced

October 16 – 7:00pm

\$140/Person

Live Music Hosted by

Rob Reed

Presented by Bishops Cellar

(902) 444-1199

