

Valentine's Italian Cellar Master

Wine Dinner



THURSDAY, FEBRUARY 13TH 2025 • 6pm to 9pm

Treat your Valentine to an unforgettable evening of Italian wines paired with farm-to-fork cuisine inspired by Italy's finest flavors. We'll begin welcoming guests at 6PM for a warm reception, with dinner seating at 6:30PM, where our culinary team and Cellar Master will guide you through a decadent multi-course experience paired with exceptional wines.

\$171 per person
Inclusive of tax and gratuity.

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AMUSE: Chimacum Grainery Crostino

Cascioppo Sausage, Stracchino Cheese

Pairing: *Poderi dal Nespoli 2020 "Rubicone" Famoso*

COURSE ONE: Butter Poached Lobster

Melted Leeks, Vanilla Bean Beurre Blanc

Pairing: *La Staffa 2018 "Rincrocca" Verdicchio Reserve*

COURSE TWO: Zuppa di Funghi

Crème Fraîche, Shaved Alba Truffle, Chives

Pairing: *Villa Job 2020 "Piantagran" Pinot Grigio*

COURSE THREE: Neah Bay Steelhead "Tuscano"

Tomato, Rosemary, Lemon Butter Sauce, Toasted Pine nuts

Pairing: *Cascina Ca Gialla 2018 Barolo (Nebbiolo)*

INTERMEZZO: Prosecco Sorbet

COURSE FOUR: Beef Braciola

Prosciutto, Parmigiano Reggiano, Red Wine Tomato Sauce, Linguini

Pairing: *Felsina Berardenga 2020 Chianti Classico (Sangiovese)*

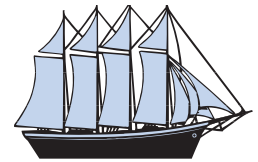
DESSERT: Tiramisu

Shaved Theo Chocolate

Pairing: *Andreola Brut NV 'Dirupo' Prosecco*

Menu items subject to change without notice due to ingredient availability.

The
Fireside



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Purchase your tickets at:
www.portludlowresort.com/wine-events/

Make plans to stay over by calling **360.437.7000** or via website at www.PortLudlowResort.com