



FOUNDATION OF CCMS

MONDAY AUGUST 15TH, 2022

APPETIZERS

Butter Poached Shrimp, "Scampi" Style
Stuffed Olives, Taleggio Cheese, Rosemary Olive Oil
Mozzarella Sticks, Sauce Diavolo
Marsuret Prosecco Extra Dry NV

FIRST COURSE

Burrata, Summer Squash, Parmesan Crumble, Taggiasca Olive Vinaigrette, Squash Blossoms
Ca Maiol Lugana 2020

SECOND COURSE

Scamorza Cappelletti, Confit Tomato, Prosciutto
Velenosi Lacrima Morro d'Alba 2020

THIRD COURSE

Chicken Roulade, Gigante Beans all' Amatriciana, Braised Mustard Greens
Montemassi Rocca di Montemassi 2017

DESSERT

Grand Marnier Strawberry Sundaes
Coffee & Cappucino

Prepared by Executive Chef Kayla Pfeiffer | Paired by Marcello Palazzi