



*An Amalfi Coast & Rosé Wine Dinner*

*Wednesday, August 15<sup>th</sup>, 2018*

*6:30 pm*

*Canape*

*Frittelle di Baccalà*

*Cod Fritter, Sorrento Lemon Aioli*

*Chandon Étoile Rosé*

*First Course*

*Scialatielli di Agrumi e Gamberetti*

*Handcut Amalfi Style Noodles, Citrus, Prawns*

*Smoke Tree Rosé, Central Coast, CA 2017*

*Entrée*

*Pesce in Acqua Pazza*

*Poached Fish, Fresh Herbs, Summer Broth*

*Cape Mentelle Rosé, Margaret River, AUS 2017*

*Dessert*

*Rosé Baba, Roasted-Orchard Peaches, Raspberry Coulis*

*Rosé & Cognac Sangria Cocktail*

*85 per guest*

*Inclusive of tax & gratuity*

*Featuring guest presenter Tess Ankeny, Coet Hennessy Portfolio Specialist*

*To reserve your spot for this special evening, please contact Reservations at 202.525.1402, or email [reservations@fabiotrabocchi.com](mailto:reservations@fabiotrabocchi.com). Payment is required at the time of booking.*