

Palo Verde Country Club

October 8th 5pm

RUFFINO

5 COURSE PLATED
WINE DINNER

\$125 ++
per guest

COURSE 1

Deconstructed Cioppino with Sea Scallop, Tiger Prawn and Sea Bass

Paired with: Orvieto Classico

COURSE 2

Arugula Salad with Serrano Ham, Pickled Cauliflower and Pomegranate Relish

Paired with: Pinot Grigio Aqua di Venus Friuli

COURSE 3

Limoncello Ice Cream

Paired with: Moscato D'asti

COURSE 4

Prime Beef Filet Roulade with Fresh Pasta in a Chianti Tomato Sauce

Paired with: Chianti Classico Gran

COURSE 5

Spumoni Dark Chocolate Cake with Cherry Coulis and Pistachio Ice Cream

Paired with: Toscana Rosso Modus Primo

Please call for Reservations
480-895-1981

