

Cheese Extravaganza Dinner

Thursday February 23, 2012 6:30 pm the Wine Cellar at the Newtown Grill

Assorted artisan cheese board with savory condiments

Drunken Goat (Goat), Creamy Robiola (Blend), Pecorino Romano (Sheep)

Piave Peroni Beer Soup with grilled crostini and Pancetta

Aged Piave (Cow)

Burrata with roasted red and golden beets, smoked pecans,

micro greens and sherry vinaigrette

Spring Burrata (Cow)

Baked lobster macaroni and cheese

Fontina Val d'Aosta (Cow) / Parmigiano Reggiano (Cow)

Braised short ribs with crisp onions potatoes, gorgonzola fonduta

Lombardy Gorgonzola (Cow & Goat)

Ricotta cheesecake, lavender honey and hazelnuts

Ricotta Nostrana (Cow)

Price: \$ 68.00 per person

Wine and Beer selections, taxes and service included

Upcoming Events:

The Wines from Abruzzi Region of Italy: March 29, 2012

Tequila Patron Dinner: April 25, 21012