



## Croad Vinyards Wine Dinner

Thursday April 11th at 6:00pm | \$65/person

6 wines, 5 course meal and a great time!

### **Arrival Wine! (Martin Croad Choice Wine)**

#### **1. Drunken Chicken Pizza Appetizer (2017 Sangiovese)**

A chicken got into our moscato wine, so we made chicken sausage and put it on a pizza, drizzle a little chili oil on the crust, top with whole milk mozzarella, chopped onion, red and green bell peppers...That's how we do it in the old country!

#### **2. Wood-Fired Roman Artichokes (2012 Mourvedre Pure)**

Tender long stem Roman Artichokes served on focaccia bread with burrata cheese and topped with our sweet oven roasted tomato.

#### **3. Bucatini Burrata Pasta (2013 Zinfandel 'Silver Fern')**

It's like big spaghetti with a hole in it. Made with our tomato and onion garlic sauce. Tossed with burrata cheese.

#### **4. Prime Center Cut Pork Tenderloin (2013 Taranaki Zinfandel/Mourvedre Blend)**

Wood-fired prime pork tenderloin and topped with roasted hazel nuts, caramelized apples and golden-brown gravy. A dish I tried on a recent trip to the Amalfi Coast, in a beautiful city called Priana. Enjoy.

#### **5. Lemon Ricotta Southern Italian Cheesecake (Late Harvest Zinfandel)**

Amazing! Our lite and refreshing Southern Italian ricotta cheesecake with fresh squeezed lemon, caramelized lemon peel throughout and a lemon and white chocolate cookie crust.

**Chance to win a magnum of Zinfandel 'Pure'!**