
DeVine Cafe' and Emilio's Italian Restaurant

proudly present : A Swiss Wine Dinner

Wednesday, June 13th & Thursday, June 14th 7:00pm

RECEPTION WINE:

Delea Ticino Charme Spumante Brut, NV \$21.75

Menu:

COURSE 1: FRESH COD ALMONDINE TOPPED WITH A LIGHT CREAM SAUCE

Paired with 2016 Renaissance Vins Valais Fendant \$20.50

**COURSE 2: ARUGULA, GRILLED PEAR AND SHAVED MANCHEGO SERVED
WITH PEAR NECTAR VINAIGRETTE**

Paired with 2015 Renaissance Vins Valais Malvoisie \$23.95

COURSE 3: RISOTTO WITH CANTIMPALO CHORIZO & SWEET PEAS

*Paired with 2017 Delea Ticino Bianco di Merlot
Chiar di Luna \$21.25*

**COURSE 4: GRILLED MARINATED PORK LOIN, ONION AND CREMINI
MUSHROOM DRIZZLED WITH A RED WINE BUTTER SAUCE,
SERVED WITH POTATO ROSTI**

Paired with 2016 Renaissance Vins Valais Gamay \$21.75

COURSE 5: FRESHLY BAKED DARK CHOCOLATE CHERRY PASTRY

Served with 2014 Delea Ticino Merlot di Gudo \$23.50

**Six Wines, Five Courses, \$60 per person, by reservation only.
Contact Emilio's Italian Restaurant at 540-885-0102 to make a
reservation. Be sure to specify how many are in your party,
and if anyone has any dietary restrictions or allergies that
require accommodation.**