

# **PAINT & SIP MENU & PAIRINGS:**

## **COURSE ONE: MOZZARELLA CAPRESE**

FRESH MOZZARELLA, FIRE ROASTED RED PEPPERS, GRAPE TOMATOES,  
BALSAMIC GLAZE, GARLIC & OIL

## **COURSE TWO: CAESAR SALAD**

## **COURSE THREE: ENTREE (PLEASE CHOOSE ONE)**

### **CHICKEN CORDON BLEU**

TWO CHICKEN BREASTS LAYERED WITH PROSCIUTTO, MOZZARELLA,  
BREADED, AND FINISHED IN A MUSHROOM MARSALA SAUCE OVER PASTA

### **PANKO CRUSTED SALMON**

SERVED IN A LEMON CREAM SAUCE OVER SAUTEED SPINACH

### **VEAL SILVANA**

BREADED VEAL LAYERED WITH PROSCIUTTO, MOZZARELLA, SPINACH, SAUTEED  
WITH SUNDRIED TOMATOES, AND SERVED IN A SHERRY CREAM SAUCE OVER  
ANGEL HAIR PASTA

### **SPAGHETTI BOLOGNESE**

SPAGHETTI PASTA SAUTEED IN A HOMEMADE BOLOGNESE AND TOMATO SAUCE

### **SHRIMP & FLOUNDER FRANCESE**

EGG BATTERED FLOUNDER AND JUMBO SHRIMP SAUTEED IN A LEMON WINE  
SAUCE OVER ANGEL HAIR PASTA

### **UPSIDE DOWN CHICKEN**

PANKO CRUSTED CHICKEN BREAST TOPPED WITH FETTUCCINE ALFREDO PASTA

## **WINE TASTINGS:**

CHAMBOURCIN ROSE (SEMI-SWEET)

MALBEC (DRY RED)

PINOT GRIGIO (SEMI-SWEET)

BLUEBERRY (SEMI-SWEET)

BORDEAUX (RED BLEND)

CHARDONNAY (SEMI-SWEET)