



## **CAPRI RESTAURANT**

### **WINE DINNER MENU WEDNESDAY NOVEMBER 15<sup>th</sup>, 2017**

#### ***COURSE 1: INSALATA***

**CITRUS SALAD WITH MIXED GREENS, POMEGRANATE,  
TOASTED PECANS WITH A LEMON JUICE, OLIVE OIL,  
HONEY, AND SHALLOT VINAIGRETTE**

**WINE: NOBLE VINES 515 VINE SELECT ROSE**

#### ***COURSE 2: PASTA***

**PUMPKIN RAVIOLI WITH A PARMESAN CREAM SAUCE**

**WINE: TRAPICHE BROQUEL CABERNET SAUVIGNON**

#### ***COURSE 3: ENTRATA***

**PORK OSSOBUCO WITH WHITE TRUFFLE MASHED POTATOES**

**WINE: JOSH NORTH COAST RESERVE CABERNET SAUVIGNON**

#### ***COURSE 4: DOLCE***

**PECAN TART WITH WHIPPED VANILLA CREAM**

**WINE: AMALAYA MALBEC**

*Please inform us of any food allergies.*

*Cost \$50 plus tax and tip.*

*Please contact 919 878-4424*

