

Tuscany Restaurant Presents

A limoncello tasting dinner with Ventura Limoncello Company
Sunday, March 21st 2010 at 6:30 pm

Menu

Hors d'oeuvres

Roasted Tomato Tart with Goat Cheese and Basil Oil
Lemon Risotto Croquette with Shrimp
Prosecco "Limosa" Aperitif

Appetizer

Steamed Asparagus and Dungeness Crab Salad
Lemony Hollandaise
Tuscan White Wine Sangria

First Course

Limoncello Marinated Scottish Salmon Paillard
Topped with Shaved Fennel-Orange Salad
2008 Sauvignon, Tenuta Luisa, Friuli, Italy

Entrée

Grilled Petit Filet Mignon and Colossal Shrimp Scampi
Lemon-Mint Zucchini and Creamy Mash Potato with Lemon oil
2005 Serego Alighieri, Super Tuscan, Bello Ovile, Italy

Dessert

Limoncello and Mixed Berries Tiramisu' with White Chocolate Shavings
Ventura Limoncello Crema

Columbian coffee or herb teas

The cost for this dinner, wine and liquor tasting is \$ 65 per person not inclusive of tax or gratuity.
Guests with dietary restrictions are required to call ahead for selections change.
The wines and liquors served this evening will be sold at special pricing. Please review the order list.

BUON APPETITO