

# WINE AND DINE

## LA CUCINA ITALIAN GRILL

1780 Chandlers Lane #11, Sunset Beach, NC

**MONDAY, JANUARY 22, 2018**

**TWO SEATINGS - 5:30 AND 7:30**

Tickets are advance reservations only - \$60 per person,  
includes tax and tip Wine Baskets Raffle

To make reservations call La Cucina Italian Grill at **910.579.9777**

*Four courses, each with a wine\* specially selected for the course*

### First Course

***Pan Seared Scallop Caprese*** sliced tomato, fresh mozzarella & fresh basil with a balsamic drizzle

***Hogue Pinot Grigio, Colombia Valley, Washington*** shows a complexity of melon, stone fruit, and fresh herbal aromas. It is fresh, with flavors of pear and guava, and has a rich mid-palate, a crisp finish

### Second Course

***Eggplant Rollatini*** rolled with ricotta and topped with mozzarella and our homemade marinara

***Mark West Pinot Noir, California*** is medium-bodied wine with black cherry, cola, strawberry, plum, and soft tannins

### Third Course

***Chicken Marsala*** with onion, portobello and roasted red peppers in our homemade marsala sauce served over pasta

***Fabre Montmayou Reserva Cab, Mendoza Argentina*** Intense red color. Exuberant nose with red and black fruit aromas and a hint of mint. On the palate it is fresh and well balanced, with a long finish and round tannins

### Fourth Course

***Spumoni*** Three-layer Italian gelato

***Maschio Prosecco, Brut, Italy*** Light straw yellow in color with a lively froth. Bouquet of white peach and orange blossoms. Fruit forward, with peach and almond flavors

\*wine selection may change

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