

LIDIA'S ANNUAL TOMATO DINNER

Thursday, August 24, 2017

6:30 pm

\$55 per person

\$30 additional for wine pairing

Antipasti:

Heirloom Tomato and Vodka Aperitivo
Lobster Arancini with Sun Dried Tomato Aioli
Plum Tomato with Italian Tuna Salad
Tomato & Fresh Oregano Fritter
Flor Rose Prosecco

Insalate

Pappa al Pomodoro- Tuscan Bread and Tomato Soup with Burrata
Rosato, 2013 Bastianich

Pasta

Black Spaghetti with Sea Urchin, Fresh Tomato and Chilies
Friulano, 2013 Bastianich

Entrée

Gratinate of Heritage Pork Loin, Shiitake Mushrooms, Tomato,
Fresh Sage, Grana Padano
Morrellino di Scansano, 2013 La Mozza

Dolce

Basil and Sweet Corn Swirl Ice Cream with Candied Green Tomatoes
and Fregola

Coffee and Grappa Service

Dan Swinney, Executive Chef
Jesus de la Torre, Sous Chef

Brad Wilson, Sous Chef
Danica Pollard, Pastry Chef