

2.6.24

Glunz Wine Dinner

WELCOME DRINK & FIRST TASTE

FOCACCIA

72-hour fermented focaccia bread, stracciatella cheese,
prosciutto di parma, lemon zest

wine pairing: Glunz Viognier Santa Barbara 2022

FIRST COURSE

CHICORY SALAD

grilled endive, radicchio di castelfranco, persimmon,
marcona almonds, pantaleo sardo cheese, honey vinaigrette

wine pairing: Glunz Chardonnay Edna Valley 2022

SECOND COURSE

PAPPARDELLE

fresh homemade spinach-infused flat pasta, sausage, escarole,
garlic, evoo, shallots, pomodorini sauce

wine pairing: Glunz Pinot Noir Spanish Springs 2020

THIRD COURSE

BISTECCHINA

grilled long island new york strip topped with caramelized onions,
avocado arugula salad, truffle mashed potatoes

wine pairing: Glunz Reserve Cabernet Sauvignon Estate Grown 2021

FOURTH COURSE

MILLEFOGLIE

italian puff pastry cake layered with custard,
topped with fresh mixed berries

wine pairing: Glunz Mission Angelica Dessert Wine

STEFANI

—PRIME—

Italian