

Villa Rose

Summer 5 Course Wine Dinner

Thursday, June 24th at 6:00pm

1st Course

Maine Lobster and Lump Crab Taquitos

with avocado-lime salsa

TBD

2nd Course

Hadley Asparagus Risotto

with fried pork belly & blistered yellow tomatoes

TBD

3rd Course

Crispy Potato-Crusted George's Bank Cod

with citrus-saffron Beurre Blanc

TBD

4th Course

Slow-Roasted Sliced Beef Filet with Garlic-Peppercorn Rub

served with whipped Yukon Gold potatoes and crisp onion strings

TBD

Dessert

Warm Fresh Apple-Berry Cobbler

with bourbon vanilla ice cream

TBD

Live entertainment provided by Jim Tiraboschi

Tickets are \$75pp & must be purchased in advance.

Seats are limited!