

Villa Rose
Spring 5 Course Wine Dinner
Thursday, March 26th at 6:00pm

1st Course

Sweet Sausage, Broccolini, White Beans & Orecchiette Pasta
with garlic, XVOO and crusty cheese bread
TBD

2nd Course

Creamy Fresh Fennel Soup
with jumbo lump crabmeat and brioche croutons
TBD

3rd Course

Grilled Rosemary Skewered Swordfish
over roasted garlic mashed potatoes with saffron beurre blanc
TBD

4th Course

Slow-Roasted Prime Rib of Beef au Jus
served with roasted winter vegetables & fresh horseradish cream
TBD

Dessert

Rich Chocolate Fudge Brownie
with chocolate chip ice cream & homemade chocolate sauce
TBD

Live entertainment provided by Jeff Braz
Tickets are \$75pp