



# Italian Wine Dinner

Enjoy a 4 course menu by  
**German Master Chef -Michael "Cheffee" Ober**  
paired w/boutique wines  
from **ITALY**

Wed Jan 15th & Thurs Jan 16th 7pm

## Menu

Fish

pan fried bronzini  
w/ green asparagus on thin layered potatoes  
Tomato drops & parsley dots  
*LINI 910 LAMBRUSCO (DRY) ROSSO*

\*

modern classic Italian

vitelli tonnato  
veal tenderloin  
w/ light tuna sauce, chive,  
truffle & olive oil

*VAJRA DOLCETTO COSTE FOSSATI 17*

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main

seared & slow roasted lamb  
w/ spaghetti in fennel mushroom sauce  
on seared eggplant terrine  
*ENRICO SERAFINO BAROLO DOCG 14*

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Dessert

Raspberry buttermilk panna cotta  
W/ dried fruit confit  
& maracuja caramel

*LA SPINETTA MOSCATO QUAGLIA 18*

\$79++pp

Tickets PH: 561 339 2444



*Serenity Garden*

TEA HOUSE & RESTAURANT

316 Vallette Way, WPB, FL 33401

[www.serenitygardentea.com](http://www.serenitygardentea.com)

WED JAN 15TH

corks + forks  
CATERING

[www.corksandforkscatering.com](http://www.corksandforkscatering.com)



**OCEANA  
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150 US-1 #1, Tequesta, FL 33469

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THURS JAN 16TH