

# Serwino

opera night: opus #116  
Tuesday, June 18<sup>th</sup>, 2019 at 6:30pm  
presented by: Maestro Robert Ashens

## reception

Arancini - Polpettine - Burrata  
**Prosecco, Acinum, Veneto**

## dinner & opera

### antipasti

ASPARAGI CONTRALTO

*Delta Asparagus with organic poached eggs and shaved Pecorino*

**2016 Sauvignon Blanc, Sempre Vive, Napa Valley**

### primo

RAVIOLI ORATORIO

*Housemade Ravioli filled with porcini mushrooms, served with cherry tomatoes and basil*

**2015 Vino Nobile di Montepulciano, Del Cerro, Toscana**

### secondo

SALMONE TESSITURA

*Local Wild King Salmon with steamed bok choy in a pinot noir sauce*

**2017 Pinot Noir, Elouan, Oregon**

### dolce

PROFITEROLES BEL CANTO

*Housemade Pastry Puff filled with crème anglaise*

\$95 all inclusive