

ITALIAN-PUGLIA WINE DINNER THURSDAY 10/22

Greetings from **Cobalt Grille**,

All aboard!! We're heading to **Southern Italy**....well kind of.....

We could all use a little getaway right about now. That's why the team at Cobalt Grille and the 26 generation **Antinori** family, one of Italy's most iconic wine producers since 1385, has partnered up to offer you an evening in

Puglia, Italy- the heel of the boot.

The Puglia Experience-5 delicious indigenous wines from Tomaresca Winery, all perfectly paired with a delicious six-course menu created by

Chef Alvin Williams and **Sommelier Arden Allen**,

hosted live by the **Antinori Ambassador Cecile Roesch-Giannangeli** and **Amanda Einhorn of RNDC**. **Don't miss the event of the season!**

We look forward to seeing you, safely distanced, in person

Reception 6.45pm, Dinner 7pm

MENU

FIRST COURSE: BURRATA & BASIL MARINATED SHRIMP

TORMARESCA CHARDONNAY '18, PUGLIA, ITALY

SECOND COURSE: SEAFOOD RISOTTO

CALAFURIA NEGROAMARO '19 PUGLIA, ITALY

THIRD COURSE: ORECCHIETTE, FRESH TOMATO SAUCE, PECORINO

TORMARESCA NEPRICA '17, PUGLIA, ITALY

TORMARESCO PRIMITIVO '17, PUGLIA, ITALY

INTERMEZZO: MANGO SORBET

MAIN COURSE: BEEF TENDERLOIN, POTATOES & OLIVES

TORMARESCA SALENTO PRIMITIVO TORCICODA '16, PUGLIA ITALY

DESSERT: TIRAMISU

*Seating is limited. Safely operating with socially distanced tables.

Please call 757-333-3334 to purchase dinner tickets.

\$100 per person including tax & gratuity

COBALTGRILLE.COM

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