

# P O L E N T A N I G H T S F O R C H A R I T Y

## INSALATE

FOCCACIA & CIABATTA

ROMAINE

*avocado, tomatoes, green peppers, herb vinaigrette, balsamic*

BEETS

*roasted & chilled, whipped goat chees, candied hazelnuts, strawberry honey  
vinaigrette*

## POLENTA

*served soft with four sauces:*

GORGONZOLA CREAM

MUSHROOM & ROSEMARY

TOMATO, BASIL, & OREGANO

BEEF & PORK RAGU

## DOLCE

TIRAMISU

RASPBERRY SORBETTO

## VINO

*A bottle of red wine hand selected from the region of the meal is available for \$30.*