

Castelli's Ristorante

Is presenting a

Hartford Family Wine Dinner

Hosted by Winemaker Jeff Stewart

Wednesday, January 10 6:30PM

\$120. per person plus tax and gratuity

Reservations call 760-773-3365

Reception

Prosecco

First Course

Scallop

Jumbo sea scallop, seared & served on a bed of saffron risotto.

Paired with Hartford Court, 2016 Russian River Chardonnay

Second Course

Cannelloni

Homemade pasta stuffed with sautéed fresh ground veal, spinach, ricotta cheese, & baked in our special marinara, then topped with a light cream sauce.

Paired with Hartford Court, 2014 Russian River Pinot Noir

Third Course

Filet Mignon

Filet medallion with a warm butter sauce

Served with braised asparagus.

Paired with Hartford Court, 2014 Land's Edge Pinot Noir

Fourth Course

Prunelo Pork Tenderloin

Stuffed pork tenderloin with marinated prunes in marsala wine served with toscano kale and a prune wine reduction.

Paired with Hartford Court, 2016 Russian River Zinfandel

Fifth Course

Fruit Tartar

Pastry shell filled with custard, fresh berries and kiwi.

Paired with Moscato D'Asti "Nivole"