

MARCH 18, 2025

# COPPER CANE WINE DINNER

AT 7:00PM

{ RSVP: CALL 754-900-0077 TO RESERVE TICKETS }  
\$95 per person | excludes tax & gratuity }

## MENU

### AMUSE BOUCHE

ARANCINI | GF

mozzarella, provolone, parmesan, pesto,  
panko, italian parsley, tomato sauce

ROSÉ | BELLE GLOS

### SECOND

SHRIMP SCAMPI | GFV

linguine, roasted tomatoes, italian parsley

CHARDONNAY | BÖEN

### MAIN

BRAISED SHORT RIBS | GF

cabernet au jus, brussels sprouts, garlic mashed potatoes

CABERNET SAUVIGNON | QUILT

### DESSERT

MEXICAN CHOCOLATE LAVA CAKE | GF

nutella, dulce de leche, candied hazelnuts, luxardo cherries

RED BLEND | THREADCOUNT

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GF = GLUTEN FREE | GFV = GLUTEN FREE VERSION

Before placing your order, please inform your server if a person in your party has a food allergy.

\*This menu item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.