

# EAST

## *“The Taste of Tuscany”*

*Tuesday, April 13<sup>th</sup>*

*Wine Dinner*

### *Carpaccio*

*Petit Salad of Arugula Micro-Greens paired with Carpaccio  
Beef, Brunoise of Red Onion, Capers, Lemon, and White Balsamic with Granno  
Padonno Crisp*

*Lagaria Pinot Grigio*

### *Calamari Farcis*

*Tender Calmari stuffed with Italian Sausage and Lobster, Fire Roasted and served  
Squid Ink Risotto and Plum Tomato Coulis*

*Pieropan Soave*

### *Vietto “Osso Bucco”*

*Tender Veal Shortribs braised with Root Vegerables and served with Rainbow  
Chard in a Rich Borollo Demi-Glace*

*Monte Antico - Super Tuscan*

### *Saltimboca Pescado*

*Yellowfin Tuna and Salmon with Sage Pesto and wrapped with Proscuitto di Parma  
seared and served with Porcini Polenta and finished with Buerre Rouge and Crisp  
Leeks*

*Viticccio Chianti Classico*

### *Zeppoli Et Espresso*

*Cinnamon Sugar dusted Petit Malted Donuts with Espresso foamed Milk and Warm  
Chocolate*

*Deakin Moscato*

*\$75 Per Person For Reservations please call Blockade Runner Reservations @ 256-2251  
ext.7119*