



WHITE HOUSE
ITALIAN STEAK HOUSE

APRIORI

Apriori Wine Dinner
Thursday November 7, 2019

1st Course:

Prosciutto and Burrata

Famous Italian cured ham laid upon rich Burrata cheese drizzled with Redoro extra virgin olive oil

Wine: 2018 Apriori Rosé Wentzel Vineyard - Anderson Valley

2nd Course:

Homemade Gnocchi

House made ricotta cheese gnocchi with fresh sage, butter and shaved Parmesan

Wine: 2016 Apriori Chardonnay - Antica Vineyard - Napa Valley

3rd Course:

Veal Scaloppini

Tender veal scaloppini with sautéed mushrooms in a brandy glaze

Wine: 2015 Apriori Pinot Noir Wentzel Vineyard - Anderson Valley - Mendocino County

4th Course

New York Steak

New York Steak with green peppercorn and a cognac reduction

Wine: 2014 Apriori Cabernet Sauvignon Reserve - Napa Valley

Dessert

Wild Berry Zabaglione

Fresh seasonal berries with a Marsala zabaglione

\$95.00 Plus tax and gratuity

Menu includes wine tastings as listed, all additional beverages not included