

STARRY NIGHTS

SUPPER SERIES

SATURDAY, AUGUST 13TH, 2022

• VERITAS WINERY •

PASSED HORS D'OEUVRES

ENJOYED IN THE BALLROOM

Olive Oil Focaccia with Sun Dried Tomato Trapanese Pesto, and Whipped Mozzarella

Frittatine with Calabrian Chili Emulsion

Cured Salmon on Potato Rosti with Pickled Cucumber, Crème Fraiche, Real Caviar

Compressed Watermelon with Cured Kumquat and Italian Speck Ham

Stationary Italian Cheese and Antipasto Board

PLATED ENTREE

ENJOYED AL FRESCO SEATED NEXT TO THE VINES

Crispy Porchetta with Fennel Pollen and Rosemary

Grilled Rapini with Citrus Vinaigrette, Almonds, Pecorino Cheese

Summer Tomatoes with Basil, Arugula, Balsamic Vinegar, and Olive Oil

DESSERT

ENJOYED ON THE PATIO

Chocolate Semifreddo with Sour Cherry Gel, Pistachio Meringue, and Candied Pistachios

PREPARED BY EXECUTIVE CHEF ANDY SHIPMAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify Veritas at least 3 days prior to the event of any dietary restrictions.