#### Caffe Luna Rosa

#### Savor the Avenue 2024

# Price \$195 per person

#### <u>Appetizer</u>

## Forever Braised Short Rib Ragu

Slow cooked short rib with house made creste di gallo pasta, English peas, and Borolo wine reduction

Chianti "il Molino di Grace"

#### Salad

#### Watermelon & Feta Salad

Local watermelon, imported feta cheese, arugula and lemon/honey vinaigrette

Sauvignon Blanc "Valbuins"

#### Entree

### Maryland Lump Crab Cakes

Served with Maine lobster sauce and whole grain rice pilaf

Chardonnay "Dorigo"

#### <u>Desert</u>

#### Tiramisu

Imported Italian lady fingers, soaked with freshly made espresso and liquors, layered with sweet mascarpone custard

L'Ecru Passito