

Hilton Daytona Beach Oceanfront Resort

Italian Wine Dinner
Thursday, February 28, 2019

Amuse Bouche

Roasted Beets | Montrachet Cheese Terrain | Honey Walnuts | Aged Balsamic

First Course

Venison Carpaccio | Micro Herbs | Organic Olive Oil | Black Sea Salt
Ruffino, il Ducale, 2016

Second Course

Smoked Grilled Octopus | Rouille | Caramelized Cara Cara
Borgo Conventi, Sauvignon Gallo, 2017

Third Course

Bison Hanger Steak | Black Garlic Risotto | Porcini Mushrooms
Modus, Toscana, 2015

Fourth Course

Chorizo Sopaipillas dusted with Star Anise & Cinnamon | Smoked Vanilla Bean Sauce
Flight of Locally Harvested Honey
Red Bamboo, Orange Blossom, Mangrove
Rosatello, Moscato

