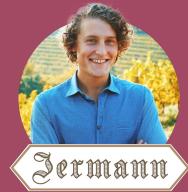


# YOU'RE INVITED TO FELIX JERMANN WINE DINNER





September 10<sup>th</sup> 6:00 PM - 9:00 PM

125 per guest + tax & gratuity

This intimate event features a hand-selected flight of Jermann's finest vintages, thoughtfully paired with a multi-course menu. You'll be guided through each pour by Felix himself, offering insights into the winemaking process and the legacy behind each label.



# FELIX JERMANN WINE DINNER MENU

### FIRST COURSE

2024 Pinot Grigio Friuli DOC

Paired with Orata Crudo featuring pickled plum and olive oil

### SECOND COURSE

2023 'Vintage Tunina' Venezia-Giulia IGT

Accompanied by I Krafi, delicate cheese and raisin stuffed ravioli in aromatic thyme butter

# THIRD COURSE

Venezia Giulia IGT 'Dreams'

Matched with Monkfish in Savor, a sophisticated sweet and sour preparation with caramelized onions

## FOURTH COURSE

2021 'Red Angel' Pinot Nero Venezia-Giulia IGT

Served alongside Stinco di Miale, tender braised pork shank over creamy polenta

### GRAND FINALE

Caffé Corretto

Perfectly paired with decadent chocolate, nut, and spice stuffed puff pastry

Wine club members will have access to early registration to all wine events, exclusive "meet & greets" with visiting wine makers, discounts on wines by the bottle, & many other surprises throughout the year!





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