

From: golfman
Sent: 12/2/2015 9:09:21 AM
To: Andrea Thomas
Cc:
Subject: FW: Make reservation for Wine Dinner

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Fred

TUESDAY DEC 8th at 7 PM.

IS OUR 4 COURSE WINE DINNER

Make your reservations now, as we are only

accepting 20 guest. (843-873-8600)

Chef Giuffre is planning a special meal
and Alessandro Guarino from Italy, who is the President of Impero Wines will be
making the wine presentation.

Red Pepper's Wine Dinner Menu

Antipasti

Speck e Bresaola con Carciofi Fritti

A split plate of smoked Prosciutto from Alto Adige and air dried beef aged for three months from the Valtellina (a 100 mile Alpine valley), garnished with a long stem, marinated then fried Artichoke heart.

Wine Serving: Sauvignon Blanc

Primi Corso

Ricci e Bottarge con Spaghetti Giganti

A three foot long single strand of spaghetti, ladled with a fresh cherry tomato and roasted garlic clove olive oil, topped with Ricci (Sea Urchin Roe) garnished with grated Bottarage (Dried Grey Mullet Roe from Sardinia).

Wine Serving: Terre Sabelli

Palate cleanser: Serving of our house made lemon sorbet.

Secondi Corso

Fascito Gamba Cinghiale

Sliced Juniper rubbed wild boar leg stuffed with figs, chestnut, porcinis and apples, Served in a pool of chestnut gravy with roasted curried cauliflower.

Wine Serving: Valpolicella

Dolce

Panettone Budino di Pane

Panettone is the Italian version of a light fluffy Christmas fruitcake, Cubed into a bread pudding batter, baked and topped with a Marsala Zabaglione.

Wine Serving: Prosecco

Take home any of the wines we will be tasting that night for 30% off.

Great for the holidays.

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The Red Pepper | 709 N Main St | Summerville | South Carolina | 29483

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