



## Easter Dinner Menu

### *First Course*

Mascarpone and Beet Napoleons with Walnut Oil

*Suggested wine pairing*  
*New Zealand Sauvignon Blanc*

### *Soup Course*

Spring Pea Soup

*Suggested wine pairing*  
*New Zealand Sauvignon Blanc*

### *Main Course*

Roman Roast Leg of Lamb with Orzo

*Suggested wine pairing*  
*California Cabernet or Zinfandel*

### *Dessert Course*

Anise Panna Cotta with Spiced Rhubarb

*Suggested wine pairing*  
*Moscato d'Asti or Late-Harvest Riesling*

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