

Allegrini

WINE DINNER

FRIDAY, FEBRUARY 10TH

6:30PM GATHER | **7:00PM** DINNER
\$95⁺⁺ PER PERSON

FIRST COURSE

TUNA CRUDO WITH POACHED OYSTERS
Rhubarb Hot Sauce, Pickled Onion Petals
Lugana Oasi Mantellina 2021

SECOND COURSE

RISOTTO ALL' AMATRICIANA
Guanciale, Pecorino Romano
Palazzo Della Torre 2019

THIRD COURSE

GRILLED OCTOPUS
Chickpeas, Radicchio Salad
Valpolicella Classico 2021

FOURTH COURSE

BALSAMIC MARINATED HANGER STEAK
Arugula Puree, Melted Leeks, Red Wine-Infused Demi-Glace
La Grola 2019

FIFTH COURSE

LAMB OSSO BUCCO RAGOUT
Goat Cheese Cannelloni, Porcini Mushroom
Amarone Della Valpolicella Classico Docg 2018

SIXTH COURSE

MASCARPONE MOUSSE MILLE FOGLIE
Chocolate Salami, Berries Compote, Sable Crumble

SEATING IS LIMITED.
CALL TO RSVP (609) 340-6555

DOUGHERTY'S
STEAKHOUSE & RAW BAR

