

*VIZZINI FARMS WINERY*

*WINEMAKERS DINNER*  
*September 15, 2017 (6 pm - 9pm)*  
*MENU*

*Appetizers:*

*Baked Eggplant Parmesan*

*Baked Artichoke*

*\$39.00 per person*

*Entrees: Choice of Three*

*Herb Crusted Pork Tenderloin with Orzo and Grilled  
asparagus spears*

*Wine: Cabernet Sauvignon*

*Grilled Salmon served with long grain Wild Rice and brussel  
sprouts*

*Wine: Viognier*

*Texas style beef brisket smoked and sliced to perfection, served  
with sweet potato casserole and green beans.*

*Wine: Paulina (Black Raspberry Merlot)*

*All Entrees are served with a house or Caesar salad*

*Dessert:*

*New York style Cheesecake garnished with Berries*

*All wines \$17.95 per bottle  
\$7.00 per glass*

*Make reservations early: 205 685-0655*