

Tuesday, October 27, 2025
6:00 pm
\$140 per person
(All Inclusive)



Limited seating available
Reserve now: (941) 383-1111
(Cannot be reserved online)

"Season Beginnings" Amore Restaurant Wine Pairing Dinner

1 - Course

***Sauvignon Blanc, Cottesbrook, Reserve, Marlb. NZ '24
Mussels alla Pescatore***

Sautéed jumbo New Zealand Mussels with olive oil, parsley, garlic,
fresh tomato, white wine seafood broth

2 - Course

***Tinto, Trincadeira Monte Branco, Alentejo, Portugal '21
Whole Roasted Wild Boar***

Wild Boar offers a rich, deep flavor with a slightly sweet and nutty
undertone. Slow-cooking with red wine, onion, garlic and fresh herbs
served with fondant potatoes.

3 - Course

***Aglianico, Vigna Cataratte, Riserva, Campania Italy '19
Beef Braciola***

Rolled up beef, stuffed with pine nut, sundry tomato,
romano cheese, raisins and prosciutto, braised with tomato
red wine sauce, served with Polenta Cheesecake

4 - Course

***Chateau Cantegril, Sauternes '18
Cherries Jubilee***

The classic flambéed Bing Cherries with Cherry liqueur-caramel
dessert come together over vanilla ice-cream